

处理对草莓果的呼吸速度影响较小。

贮藏前期经热处理的草莓果还原糖含量略有上升,可能是热处理使果实细胞失水,造成还原糖含量相对升高。热处理结合塑料薄膜袋贮藏可延长草莓保鲜期,因而这种贮藏保鲜方法可考虑在草莓产地应用。

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## Effect of Heat Treatment and Packaging on Storage Qualities of Strawberry

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**ABSTRACT** Packaged strawberry was being heated at 40℃ from 20 to 40 min in oven and then stored under ( 22±2 )℃ over 4 days, and respiration, chemical index and so on were recorded. Combining packaging and heat could restrain the development of decay, hold back the decrease of vitamin C, organic acid and soluble solid. The effect of 30 min heat treatment was best.

**Key words** strawberry, heat treatment, storage quality

## 国外最近开发营养功能性葡萄酒浸渍苹果片

Tree-Top 公司开发生产了一种苹果片新产品,它是用低水分的有天然甜味的苹果片浸渍在红葡萄酒提取物中加工制成的。这种质量为 18 g 的苹果片浸渍在红葡萄酒提取物中以后,可含有与 5 杯葡萄酒含有多酚化合物和 1 个苹果所含食物纤维量相同量的有效成分。

研究指出,红葡萄酒提取物中的多酚化合物成分有减少患心血管疾病和癌症危险性的功效。这种提取物能增强苹果片的功能性,更好地提高肺部功能,减少患癌症的危险性,控制坏的胆固醇升高。