

Studies on the shelf life and the browning on cross section area of yellow rotang palm¹

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Summary

The characters of yellow rotang palm saled on market was studied, and it was also studied on the shelf life and the borwning reaction on yellow rotang palm cross section area. The shelf life of yellow rotang palm which was stroaged at room temperature was 5 to 7 days. It was turned into uneatable when the happeness of browning or fibrous, including the “L” value of color was dropped sharply from 80 to 29, and the value of cutting force was rosed to larger than 25000g from 4400g. A better cultivation was good at maintained of quality during the saled on market, under 7 days stored, the eatable section percentage was 52 % in thicker yellow rotang palm, and the percentage of the thinner one only was about 30 % . The browning reaction of yellow rotang palm corsss section area belonged to enzymatic browning. The different temperature treatment which contained 55 °C water treated 30 sec, 85 °C water treated 10 sec, and stored at 5 °C had no efficacy in the inhibition of cross section area browning, but which was kepted soaking in water was an effectual prevention for it. The browning reaction of cross section area seemed different from the browning happened while storage period.

(Key word : yellow rotang palm, shelf life, borwning)

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