

## **Study on the Postharvest Handling of Usawa Cane Shoot<sup>1</sup>**

Chie-Hsiang Liu<sup>2</sup>

### **Summary**

Usawa cane shoot is one of the important native crops in Hualien area, and it is usually sold on the market with its shell removed. When Usawa cane shoot was stored in room temperature without packaging for 3 days, its weight loss was 53.5 %. When packaged in PP bags, the weight loss was reduced to 0.2 %. The other deterioration in quality of Usawa cane shoot was the browning of shell trace at the lower portion of the cane, and it probably was due to enzymatic reaction. Decreasing the storage temperature of Usawa cane shoot could delay the browning rate, and extended the shelf life. At room temperature, the shelf life of Usawa cane shoot was 2 days when packed in PP bags, and the shelf life was 5 to 7 days when stored at 5 °C, and 10 to 12 days when stored at 0 °C. Soaking the shoot in a solution containing 0.1M citric acid and 0.1M L-ascorbic acid for 1 minute before storage could extended the shelf life of Usawa cane shoot to 14 days when stored at 0 °C.

( Key words : Usawa cane shoot, store temperature, citric acid, L-ascorbic acid)

<sup>1</sup>Research article No. 189 of Hualien District Agricultural Research and Extension Station.

<sup>2</sup>Assistant Researcher, Division of Crop Improvement, Hualien DARES.