Postharvest treatment to prevent fungal growth on Cut Surface of Yam[1]

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Summary

In order to prevent the fungal growth on cut surface of gift-packaged yam, experiments were carried out to understand the possible causes of fungal growth on cut surface of yam in gift package, easy treatments that can prevent these fungal growth when stored at room temperature. The fungal growth on cut surface of yam in gift package was likely due to the higher relative humidity (＞75%) inside the package. Drying the cut surface with fan for 6 hours and enclosing 400g of silica gel desiccant in the package could effectively decreased the fungal growth. However this method was not applicable in commercial utilization. Treatment of the cut surface of yam with 2% sodium oleate in 75% alcohol containing 1% NaOCl effectively prevented fungal growth. This treatment had the advantage taking less time and was not affected by ambient humidity, and was considered to have future application in the control of fungal growth on cut surface of gift-packaged yam.

(Key words：yam, sodium oleate, postharvest pathology)

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