REDUCTION OF LOSSES DURING STORAGE VEGETABLES SENSITIVE TO LOW TEMPERATURES

O. Priss, V. Kalitka

Solution of antioxidants complex is proposed in the article in order to reduce losses during heat treatment of cucumber and zucchini. This treatment involves dipping the legume in a solution of antioxidant complex with ionol, lecithin and chlorofillipt at a temperature of 42º C for 10 min. The use of this treatment allows extending the duration of cucumber and zucchini storage by 3..4 weeks. Symptoms of chilling injury appear one week later comparing to the check legume. Application of this treatment reduces average weight loss per day by 3,2... 4,7 times depending on the type of antioxidant composition. Using hot pre-storage treatment by antioxidants solutions for zucchini allows reducing weight loss by 1.9... 3.5 times depending on zucchini hybrid and type of antioxidant composition. All this contributes to the increasing commodity products output that makes up 93....95% taking into account weight loss after storage.

Keywords: storage, post-harvest treatment, antioxidants, cucumbers, zucchini, chilling injury, commodity quality.