

Effect of Storage Temperature on Keeping Quality of Salad Savoy

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Salad savoy is a relatively new vegetable crop that is increasing in popularity. However, its optimum storage conditions are not documented. The objective of this study was to evaluate changes in keeping quality of salad savoy as influenced by storage temperature. Two varieties of salad savoy (white and violet) were obtained from a grower and stored at 0, 5, 10, 15 and 20 °C with 95% relative humidity. Quality attributes, including color, weight loss, decay and overall quality, were evaluated every 4 days for up to 40 days. In general, storage temperature had a significant effect on keeping quality of salad savoy. Both white and violet salad savoy leaves exhibited minimum weight loss, decay and color change when stored at 0 °C for 40 days. No chilling injury was noted at this temperature. A storage temperature of 5 °C also maintained good overall quality of salad savoy, although there was a much faster change in color of samples, measured as hue difference, compared to those stored at 0°C. With storage temperatures of 10 °C or above, the quality of salad savoy deteriorated rapidly, rendering the product unmarketable after 8 days at 15 °C and 20 °C. Both white and violet salad savoy had similar responses to storage temperature, although the keeping quality of violet salad savoy was better than white.

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