

Prepackaging of Fresh-cut Cauliflower Curds

Pran K Thakur and Jahangir Kabir

Department of Post Harvest Technology of Hort. Crops. Faculty of Horticulture,
Bidhan Chandra Krishi Viswavidyalaya, Mohanpur- 741252, Nadia, West Bengal, India

ABSTRACT

Cauliflower curd pieces were subjected to pre-treatments viz., non-blanching treatment (T_1), hot water blanching (T_2) and vapour blanching (T_3) and packed in polyethylene 200 gauge (P) and polypropylene 100 gauge (PP) with 0% and 1% perforation and stored in ambient condition. In general it was observed that non-blanching treatment was superior to vapour blanching and vapour blanching was superior to hot water blanching in retaining the post-harvest quality of the curd. Polypropylene package exhibited better result compared to polyethylene in controlling the physiological loss of weight (PLW), blackening, textural degradation rate and sensory quality. PLW, textural degradation was least with non-perforated packages. The treatment combination T_1V_0PP (non- blanching X 0% perforation ' polypropylene 100 gauge) was best because of lowest PLW, texture degradation and better sensory quality throughout the period of storage of the curd i.e., upto 5th day of storage. Other interaction treatments like T_1V_1PP (non-blanching X 1% perforation ' polypropylene 100 gauge), T_3V_0PP (vapour blanching X 0% perforation X polypropylene 100 gauge) were also effective in retaining the quality of curd during storage.

Key words : Cauliflower, Fresh-cut, Prepackaging, Blanching.