

ACTIVE PACKAGING FOR FRESH-CUT FRUITS

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The practice of fresh-cut processing is a serious problem due to the fast deterioration during handling, transporting and storing (González-Aguilar et al., 2000).

The aim of this work was to test active packaging to extend the shelf life of fresh-cut fruits stored at 10°C (50°F) using antibrowning, antimicrobes agents and potassium permanganate as an ethylene absorber in biodegradable films.

The packaging consisted of polypropylene pots sealed with biodegradable cassava starch films containing. The fresh-cut fruits were analyzed for weight loss, pH value and sensorial quality. According to the results obtained in this study the combination of antibrowning and antimicrobes agents could be used to prolong storage of fresh-cut papayas for eight days compared with control slices without these chemicals.