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Improvement storage stability of the fresh-cut vegetables with propolis

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Propolis is a health food, known for high antioxidant and antimicrobial effects. Fresh cut vegetables that are rapidly increasing in consumption have recently faced the problem storability fall down after washing. To improve storability of fresh cut vegetables, various studies are being carried out. In this study, using the characteristics of propolis, we performed this study to improve the he storability of fresh cut vegetables. An 18% solution of propolis extracts solution was prepared, and this solution was diluted from 0.001 to 1%, and the fresh vegetables were dipped in it (cabbage lettuce, perilla leaf, and lettuce). Vegetables were measured with the sensory evaluation and hardness after each treatment by placing them in a certain period of time at room temperature and refrigerator. The results showed that the storage stability is excellent compared tonon-treated, as diluted from 0.1 to 0.01%. Propolis solution is to improve the shelf life of fresh cut vegetables.

Biography

Soon Ok Woo is working as a Professor at National Institute of Agricultural Sciences, Republic of Korea. She has extended her valuable service for many years and has been a recipient of many awards and grants. Her international experience includes various programs, contributions and has participated in different countries for study in diverse fields.

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