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Monitoring of changing in cantaloupe quality under forced air cooling

Background/Introduction/Purpose: Cantaloupe fruits (*Cucumis melo*) harvested at the mature stage were pre-cooled by forced air cooling (1-2 m/s air velocity) at 5°C, 10°C and 15°C. Fruit temperature expectedly decreased from an initial level of about 36-38°C to the desired storage temperature of 1°C at the most rapid rate at 5°C, for about 45 min. Cooling time increased to 105 and 165 min when pre-cooling temperature increased to 10°C and 15°C, respectively. During subsequent storage at 15°C with 90-95% relative humidity, pre-cooled fruits were exhibit more desirable characteristics than that of non-pre-cooled fruits (control), pre-cooling was retard softening. Non pre-cooled fruits “Control” turned ripe-soft after 15 days when firmness decreased to less than 10 N from about 90 N at the unripe stage.

Biography

Ayman H Amer Eissa is working as a Professor at Faculty of Agriculture, Minoufiya University, Shibin El-kom, Egypt. He has extended his valuable service for many years and has been a recipient of many award and grants. His international experience includes various programs, contributions and participation in different countries for diverse fields of study. His research interests reflect in his wide range of publications in various national and international journals.

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