EFFECT OF HYDROCOOLING ON QUALITY OF SWEET CORN

Authors : Wissanu Niyomlao, Sirichai Kanlayanarat, Prawit Puddhanon
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Study effects of hydrocooling temperature at 1, 5 and 25°C (control) and the time intervals after harvested at 0, 4, 8 and 12 hours on quality of sweet corn (Zea mays var. saccharata cv. ATS-2). It was found that hydrocooled sweet corn at 1°C after harvested at 0 and 4 hours losses sucrose content, respiration rate and fresh weight less than non-hydrocooled and hydrocooled at 5°C after harvested at 8 and 12 hours.