

Penanganan reaksi enzimatik pencoklatan pada buah dan sayur serta produk olahannya / Erika Pardede

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Abstrak

Color plays an important role in appearance and acceptability of fruits and vegetables. Changes in color of fruits and vegetables take place through enzymatic mechanism in which polyphenol oxidases (PPOs) catalyze the oxidation of phenolic compounds to quinones, which subsequently produce brown pigments through spontaneous non-enzymatic polymerization. Browning coloration of many fruits and vegetables may develop during ripening, handling, storage and processing, when tissue are wounded by cutting, bruising, or during peeling, slicing or pulping of raw material while on preparation. Therefore, it is important to control the browning process as it affects appearance, nutritional quality and quantity of marketable produces. This paper focuses on the nature of browning enzymatic in fruits and vegetables, and its controlling methods.