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THE EFFECT OF SODIUM ALGINATE ON THE STORAGE LIFE OF SOUR CHERRY FRUITS

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ABSTRACT

The article shows the effect of sodium alginate solution on the quality and duration of storage of cherry fruits. For research purposes, cherry fruits of the Alfa variety were selected. The selected fruits were washed with water, immersed in sodium alginate solutions according to the options with 3% and 5%. The processed fruits were dried for 30 minutes by blowing air created artificially by a fan, packed in polyethylene bags and stored at a temperature of 0±0.5°C and a relative humidity of 95±1%. By the content of dry soluble substances, ascorbic acid, tanning and coloring substances, antioxidant activity. Using Harrington's method, the optimal concentration of sodium alginate solution for pre-treatment of cherry fruits before storage was determined - 5%. A technological scheme for storing cherry fruits treated with sodium alginate solution has been developed.