

Chile: Scientists keep fruit from turning black

A team of Chilean researchers at the University of Santiago has developed a product that keeps fruit fresh for up to a month after being cut, and is particularly useful for avocados or apples, which need to be consumed instantly or they will discolour.

After three years of research, the team from the Department of Food Technology led by Laura Almendares came up with a liquid which, when applied to peeled fruit, extends its freshness for days if kept in a refrigerator.

The project was supported by the Foundation for Agricultural Innovation (FIA) and the Society for Technological Development.

The idea was “to find a formula so that fruit could be sold peeled, ready for consumption. But ... it was a very complex issue,” Almendares explained to mercopress.com.

A chemical combination of antioxidants, the product is colourless and has no flavour, which helps preserve the quality of the natural food.

Lien article : <http://www.freshplaza.com/article/9035827/chile-scientists-keep-fruit-from-turning-black/>

