



Short communication

Chemical and sensory characteristics and microbiological safety of fresh finely chopped parsley packed in modified atmosphere

C. Rosa ^a, M. Sapata ^b, M.M. Guerra ^{a,*}

^a *Escola Superior de Hotelaria e Turismo do Estoril, Av. Condes de Barcelona, 2769-510 Estoril, Portugal*

^b *Estação Agronómica Nacional, Departamento de Tecnologia dos Produtos Agrários, Quinta do Marquês, 2784-505 Oeiras, Portugal*

Received 28 December 2005; received in revised form 26 May 2006; accepted 13 June 2006

Abstract

For the determination of the shelf-life of minimally processed finely chopped parsley two assays were performed packing the product under passive and active atmosphere. Quality parameters were assessed for 13–15 d on the samples stored at 5 °C and 90% relative humidity: chemical characteristics, sensory characteristics and gas concentration inside the bags. Microbiological analyses were performed for the samples of the second process. Under the studied conditions parsley packed in passive atmosphere resulted in a better product when compared to the one packed in an active modified atmosphere showing quality and stability for a 6 d period.

© 2006 Elsevier Ltd. All rights reserved.

Keywords: MAP; Parsley; Safety; Shelf-life

* Corresponding author. Tel.: +351 21 0040789; fax: +351 21 0040719.
E-mail address: manuela.guerra@eshte.pt (M.M. Guerra).