

Effect Of Holding Cut Ends Of Asparagus In Water On Fibre Content

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Abstract:

A study on effect of holding cut ends of asparagus on fibre content followed a simulated transportation for export was investigated in relation to holding duration and depth, temperature and chlorination of holding water. The result showed that holding asparagus in tap water with and without chlorination (200 ppm chlorine) at 2–10 cm depth for 1–5 hours and the temperature of holding water was 1° and 28°C had no significant effect on fibre content of asparagus but holding cut ends of asparagus in tap water without chlorination at 2 cm depth for 1 hour and the temperature of holding water was 28°C tended to give the least fibre content.