

데침과 열수 침적의 병용 열처리와 trehalose 첨가가 오이 김치의 저장중의 효소 활성의 변화와 관능 검사에 미치는 효과

이 해 정

가천길대학 식품영양과

The enzyme activity and organoleptic properties of Korean pickled cucumber were studied for their changes during fermentation. The Korean pickled cucumber were prepared by blanching and high temperature soaking in salt solution and trehalose treatment. The results showed that the effect of combined heat and trehalose treatment significantly reduced the fermentation rate and softening rate of texture while a rather rapid fermentation was for those preserved with salt. The effect of trehalose treatment enhanced fermentation and it was significantly reduced softening rate of texture by 2% treatment. The sensory evaluation of Korean pickled cucumber was found that combined heat treatment with blanching and hot solution had a positive effect for reduction of softening of cucumber tissue, however, odor and taste were not significantly affected. This study suggested that combined heat and trehalose treatment might have potential for affording protection against softness of cucumber tissue during the fermentation time.

key words: pickled cucumber, fermentation, combined heat treatment, sensory property