

## Application of UV-C Irradiation on Quality and Textural Properties of Button Mushrooms

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**Abstract :** The effect of 1.0 kJ/m<sup>2</sup> Ultraviolet-C (UV-C) light on pH, weight loss, color, and firmness of button mushroom (*Agaricus bisporus*) tissues during 21-days storage at 4 °C was studied. UV-C irradiation enhanced pH, weight, color parameters, and firmness of mushroom during storage compared to control treatment. However, application of 1.0 kJ/m<sup>2</sup> UV-C treatment could effectively induce the increase of weight loss, firmness, and pH to 14.53%, 49.82%, and 10.39%, respectively. These results suggest that the application of UV-C irradiation could be an effective method to maintain the postharvest quality of mushrooms.

**Keywords :** mushroom, polyethylene film, quality, UV-c irradiation

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