Summary

Enzymatic browning is the second largest cause of quality loss in fruits and vegetables. Enzymatic browning becomes evident when fruits and vegetables are subjected to processing or to mechanical injury. Various factors such as oxygen, pH, concentration of enzymes and substrates, temperature etc plays a vital role in preventing or controlling browning reactions. Preventive measures against browning of fruits and vegetables can be broadly classified into conventional methods, physical methods and chemical methods. The main objective of preventive action against browning of fruits and vegetables is inactivation of enzymes. Research and development in the area of food processing have paved a way to newer techniques which are more efficient in controlling browning reactions.