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The effect of controlled atmosphere storage on pickle production from pickling cucumbers cv. ‘Troy’

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Due to an unfortunate error the text of Tables 3–5 were
mistakenly printed. The Tables 3–5 are

Table 3 Results of the physical analyses related to the pickles manufactured from cucumbers cv. ‘Troy’ stored in CA for 10 days

Storage period (days)	Treatment (CO ₂ %, O ₂ %)	Vacuum (mmHg)	Gross weight (g)	Net weight (g)	Strained weight (g)	Top space (mm)	Firmness (kg)
0	0:21	75.00 a ^a	1013.30 a	694.33 a	460.05 b	108.87 ab	5.78 a
10	0:21	50.00 a	997.10 bc	685.28 a	509.26 a	126.00 ab	3.11 b
	10:3	75.00 a	1008.30 abc	697.02a	504.81a	108.13ab	5.01 ab
	20:3	50.00 a	994.90 c	683.84 a	516.77 a	135.00 a	4.83 ab
	10:5	62.50 a	1010.50 ab	699.01a	496.17a	93.50 b	5.02 ab
	5:10	50.00 a	1004.90 abc	693.37 a	493.48 a	114.00 ab	4.79 ab
LSD		39.39	13.94	23.81	30.22	32.13	2.16

^aDifferent letters in the same column indicate significant differences $P < 0.05$. LSD, least significant difference

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<http://dx.doi.org/10.1007/s00217-005-0092-0>.

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Table 4 Results of physical analyses related to the pickles manufactured from the cucumber fruits cv. 'Troy' stored in CA for 30 days

Storage period (days)	Treatment (CO ₂ %: O ₂ %)	Vacuum (mmHg)	Gross weight (g)	Net weight (g)	Strained weight (g)	Top space (mm)	Firmness (kg)
0	0:21	75.00	1013.30 a ^a	694.33	460.05abc	108.87 ab	5.78 a
10	10:3	75.00	1008.30abc	697.02	504.81 ab	108.13 ab	5.01 ab
	20:3	37.50	994.90 bc	683.84	516.77 a	135.00 a	4.83 ab
	10:5	62.50	1010.50 ab	699.01	496.17abc	93.50 b	5.02 ab
	5:10	37.50	1004.90abc	693.37	493.48abc	114.00 ab	4.79 ab
20	10:3	50.00	998.20 abc	687.07	506.30 ab	118.50 ab	4.33 abcd
	20:3	50.00	993.30 c	682.28	487.73abc	129.13 ab	4.50 abc
	10:5	50.00	999.00 abc	684.76	497.43abc	111.75 ab	4.45 abc
	5:10	25.00	995.40 bc	684.03	503.72 ab	115.75 ab	2.55 de
30	10:3	37.50	1003.90abc	691.56	509.42 ab	105.50 ab	2.91 cde
	20:3	62.50	1009.00abc	696.66	491.61abc	91.25 b	3.40 bcde
	10:5	37.50	999.70 abc	687.54	429.97 c	113.62 ab	1.80 ef
	5:10	37.50	998.10 abc	685.86	444.49 bc	132.50 a	0.20 f
LSD		52.16	13.70	19.43	60.00	33.09	1.79

^aDifferent letters in the same column indicate significant differences $P < 0.05$. LSD, least significant difference

Table 5 Results of the chemical analyses related to the pickles manufactured from cucumbers cv. 'Troy' stored in CA for 10 days

Storage period (days)	Treatment (CO ₂ %:O ₂ %)	Dry weight (g/100 g)	Titrateable acidity (g/100 mL)	pH	Salt (g/100 mL)	Total chlorophyll (g/100 g)
0	0:21	8.27 a ^a	1.14 a	4.25a	1.32 ab	26.07 a
10	0:21	7.99 a	0.97 ab	4.37a	1.26 ab	16.34 bc
	10:3	7.87 a	0.70 b	4.39a	1.21 ab	19.85 b
	20:3	7.60a	0.83 ab	4.44a	1.15 b	12.80 c
	10:5	8.09 a	0.88 ab	4.33 a	1.38 a	14.95 bc
	5:10	8.02 a	0.88 ab	4.36a	1.32 ab	14.34 bc
LSD		0.79	0.35	0.22	0.19	6.21

^aDifferent letters in the same column indicate significant differences $P < 0.05$. LSD, least significant difference