

# せん切りキャベツのビタミンC及び 食味に関する残留塩素の影響

## Effect of Residual Chlorine in Water on Vitamin C Content and on Taste of Chopped Cabbage

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A research was made to investigate the effect of chlorine (Cl) on the Vitamin C (AA) content and on the taste of the chopped cabbage when it was soaked in Cl containing water.

The chopped cabbage was soaked in water containing 0.0, 0.1, 0.5, 1.0, and 1.5ppm, respectively, from 10 to 30 min. and the results were as follows:

- 1) The higher the concentration of Cl and the longer the soaking period, the lower the AA content in samples was.
- 2) The sample soaked in water for 10 min. was graded as the best taste, and the AA contents were 88, 85, 78, 74 and 72%, respectively, following the increase of Cl in water from 0.0 to 1.5ppm, as compared with the content of non-soaking.
- 3) The taste and the smell of tap water (Cl content : 0.5 ppm), water filtered through clarifier (0.1 ppm) and distilled water were organoleptically judged, and from this judge, it became clear that the presence of Cl in water significantly affect the taste of water.
- 4) As to smell, the presence of over 0.1 ppm Cl in water could organoleptically distinguishable, but this concentration would not always affect the taste of drinking water or chopped cabbage soaked in this water.

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