

Title The effect of ripening stage and sizes on fruit quality at harvest and after storage of pineapple (*Ananas comosus* cv. Babagon)

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Abstract

Physicochemical characteristics of different ripening index and size of pineapple (*Ananas comosus* cv. Babagon) at harvest and after storage were determined. At harvest, the result indicated that ripening index has significantly affected all quality characteristics while the fruit size only affected the firmness. Fruit harvested at index five showed the best quality characteristics compared to other maturity index. Fruits ripening index five has a medium texture, less of sour, high soluble solid concentration and high level of moisture content. After storage at $10\pm 2^{\circ}\text{C}$ for 10 days, the result indicated that ripening index had only affected the firmness, pH value and total titratable acidity but did not affect the weight loss, total soluble solid and degree of browning in the fruit. However, fruit size had significantly affected the weight loss, total titratable acidity and degree of browning. Fruits harvested at ripening index three that were small in size showed the best quality after storage. Fruits ripening index three after storage showed low starch degradation and small size fruits showed low weight loss, low starch degradation and low degree of browning.