

Title Handling of fresh-cut pineapple for fresh consumption
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Abstract

Pineapple is one of the popular fruits served in fresh-cut form. At ambient temperature and without protective treatments, cut pineapple turns slimy and deteriorates rapidly, resulting in off-flavour and off-odour development within a day. Fresh-cut pineapple sustains substantial tissue injury during processing; the disruption of tissue and cell integrity often increases respiration rate, ethylene synthesis, enzymatic browning and development of physiological disorders with associated increases in rates of other biochemical reactions responsible for changes in colour (including browning), flavor, texture and nutritional quality (sugar, acid and vitamin contents). The damaged plant tissues also provide a nourishing medium for microbial survival and growth. Effective use of chemical treatments by using sodium chloride, calcium chloride and ascorbic acid were used to improve the taste, flesh firmness and overcome the browning problem to the cut pineapple cv. Josapine. Rigid polypropylene containers were used for the packing system. Oxygen absorbant was inserted in the packing system for the quality enhancement which allows fresh-cut pineapple to be stored for 2 weeks at 2°C, 1 week at *IttC* and 2 days at 25°C. Such storage periods provide sufficient time for fresh consumption of fresh-cut pineapple at the market shelf. This paper elaborates the handling operations, packing systems and storage requirements for fresh consumption of the fresh-cut pineapple. Issues involved in maintaining both quality and safety will also be emphasized.