

**Title** Effect of ozonated water wash on quality of fresh cut Josapine pineapple during storage  
**Author** M.P. Nur Aida, M. Hairiyah, W.H. Wan Mohd Reza and M. Nur Ilida  
**Citation** Souvenir Programme, 7<sup>th</sup> International Pineapple Symposium 2010. 13-15 July, 2010, Persada Johor International Convention Centre, Johor Bahru, Johor, Malaysia. 126 p.  
**Keyword** Ozonated water; fresh-cut; Josapine; storage

#### **Abstract**

The aim of this study was to assess the effect of ozonated water wash on the quality of fresh-cut Josapine pineapple. Fruits were pre-cooled overnight at 10°C prior to cutting. Fresh cut pineapple samples were then washed with three different ozone concentrations and the water wash was used as control. Ozone generator based on corona discharge was used to produce ozone at level of 0.6, 0.9 and 1.5 ppm. Samples (220 g) packed in polypropylene rigid container were stored for 20 days at 2°C. The selected ozone concentration at various levels did not significantly affect the chemical (TSS, vitamin C and TTA) and physical (colour L, a, b, hue, chroma and texture) and microbiological counts (total plate count, total coliform and yeast and moulds) Quality of the control samples shown to be better throughout the 20 days storage period at 2°C.