

Title Effect of different storage durations on quality of fresh cut pineapple cv. Josapine
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Citation Souvenir Programme, 7th International Pineapple Symposium 2010. 13-15 July, 2010, Persada Johor International Convention Centre, Johor Bahru, Johor, Malaysia. 126 p.
Keyword Quality; before fresh cut; pineapple; different storage durations

Abstract

Study was carried out on the effect of different storage duration of whole pineapple fruit at 10°C on quality of fresh cut pineapple stored at 2°C. The rationale of this trial is to observe the quality acceptance of pineapple fruit exported by sea shipment which later will be processed for fresh cut processing. 10°C and 2°C used in this study is to represent the actual storage temperature of ship container and market retail, respectively. Results showed that firmness of flesh pineapple was slightly decreased during storage at 10°C and after processed minimally (2°C). The pH value was higher, whilst the ITA was lowest in minimally processed pineapple. The TSS value was significantly increased, with duration of storage as observed both at 10°C and 2°C. From the observation, blackheart symptom was slightly shown in fresh cut pineapple after 2 weeks storage at 2°C. These were observed for the fruit previously stored at 10°C for 2 weeks. Symptom for blackheart (50%) was shown to the fruits previously stored for 3 weeks at 10°C. Symptom of blackheart was also detected to the fresh cut pineapple after 1 week storage at 2°C. Higher standard plate count (SPC) was observed to be increases with prolong storage of whole fruits at 10°C. However, the coliform count was undetectable after 3 weeks removal from 10°C.