

Title Effect of temperature on quality of fresh-cut pineapple cv. Tradseethong
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Abstract

Temperature is the main factor affecting products, quality after fresh-cut. Fresh-cut Pineapples (cv. Tradseethong) was kept at 4 10 and 13°C. The results showed that temperature is the important factor to determine the quality of fresh-cut pineapple. A 10°C delayed total soluble solids, total plate count growth and reduced weight loss. Moreover, this temperature also showed the highest score of overall acceptance and had 10 days of shelf-life. Although, Fresh-cut pineapple kept at 4°C was delayed in titratable acidity and b* value changes but high contamination with total plate count found at 2 days of shelf-life.