

**Title** Quality maintenance of pineapple in postharvest handling  
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#### **Abstract**

The quality of fresh fruits is a combination of characteristics, attributes and properties that give the commodity value for food. Various ways to indicate degree of excellence including market quality, edible quality, dessert quality, shipping quality, table quality, nutritional quality, internal quality, appearance quality and safety. For pineapple, quality is always associated with excellent appearance, freshness, taste, colour and aroma, besides being free from injuries and disorders. Effective postharvest handling should begin with excellent quality fruits at harvest. Pineapple for long distance markets should be able to withstand long distance transportation and still remain in excellent condition after reaching the destination. Effective maintenance of quality in pineapple incorporates good handling practices including the use of cold chain, grading, suitable packaging and the right treatments.