Title Morphology, physical and chemical properties of Queen pineapple fruit

Author D. T.M. Quyen, L.H. Hai, J. Adisak and P. Rachtanapun

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** Pineapple; quality fruit

## Abstract

The commercial harvesting of Queen pineapple (*Ananas comosus* cv. Phu lae) fruits was evaluated on morphology (fruit weight, size, fruitlet and shape), physical properties (ripening stages, flesh colour as follow: L\*, a\*, and b\* value), chemical properties (total soluble solids (TSS), titratable acidity (TA), and pH). The results showed that the average of fruit weight was 160 g. The fruit width and length were 64.58 mm and 61.26 mm, respectively. The minimum and maximum numbers of fruitlet (eyes) were 37 - 61 fruitlet/fruit. The fruit shape was spherical and the ripening stages were 3-4. The lightness (L \* value), a\* and b\* value were 64.40, 9.72 and 36.54, respectively. The chemical properties were 12.39 %Brix for TSS, and 3.15 mg/100 mg for pH, respectively.