

Title Quality changes of pineapple (*Ananas comosus* var. Josapine) as affected by controlled atmosphere condition

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Abstract

Effect of controlled atmosphere (CA) storage on quality of pineapple (*Ananas comosus* var. Josapine) was investigated during storage at 10°C. Pineapple fruits harvested at colour score 3-4 were bought from private farm in Johore. Physico-chemical changes were monitored during storage in atmosphere containing 3, 5 and 7% of O₂ with 8% CO₂ (balance N₂). Fruits stored in the normal atmosphere were treated as control sample. The changes in colour, soluble solids content (SSC), total titratable acidity (TTA), pH, ascorbic acid and total sugar were retarded by CA treatments. There were significantly ($p > 0.05$) differences between the CA conditions on chroma, hue angle, SSC, TIA and total sugar of Josapine during storage at 10°C for 5 weeks as compared to control sample placed at normal condition. However, there were no significantly ($p > 0.05$) different on lightness, pH and TIA values. The quality of Josapine was maintained and the storage life was extended for a week by CA treatment with 3-5% O₂ and 8% CO₂.