

**Title** Effect on relation of chemical properties and acceptability of Smooth Cayenne pineapple  
**Author** J. Jintana, W. Chatlada and J. Adisak  
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#### **Abstract**

The study on relation of chemical properties Total soluble solid (TSS), Titratable acidity (TA), ratio of TSS/TA, and pH), and acceptability of Smooth Cayenne pineapple was investigated by path analysis. The results found that only the ratio of TSS/TA contributed to direct effect of acceptability score of consumer. The path coefficient was 0.239 and significant at  $p \leq 0.05$ . The TSS, TA and pH were indirect affected and path coefficients were 0.774, -0.187 and 0.105, with significant at  $p \leq 0.05$ , respectively.