

Title Effect of oxygen scavenger application to the quality fresh-cut pineapple
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Abstract

The effect of application of oxygen scavenger to the quality of the fresh-cut pineapple was investigated during storage at 10 and 2 °C. Rigid polypropylene containers (10 x10 cm) with the lid sealed was used for packing the fresh-cut pineapple. Each packing container was inserted with one sachet of oxygen scavenger (FX- 2gm). Packing system without the application of oxygen scavenger was treated as control samples. Weight loss, flesh firmness, surface colour (lightness and hue value), total soluble solids (TSS), pH, gases in package (O₂, CO₂ and ethylene), sensory evaluation were determined every 2 days to the fresh-cut pineapple stored at 10°C. However, the evaluation for the samples stored at 2 °C was conducted only on weekly basis. Lower accumulation of O₂ was observed to the fresh-cut packed with oxygen scavenger was observed to the samples stored at 10°C. However, inconsistent values of CO₂ were monitored both at 2 and 10°C. The sealed lid of the control samples packing appeared to be slightly bloated after day 7 as shown only to the samples stored at the 10°C. No significant changes was observed to the weight loss, surface colour, flesh firmness, TSS and pH values between the oxygen scavenger packing and the control samples throughout the storage period for 7 days at 10 °C and 21 days at 2°C.