

**Title** Effect of citric acid treatment to the quality of fresh-cut pineapple

**Author** M.N. Latifah, O. Zaulia, M.P. Nur Aida, O. Fauziah, M. Hariayah and Y. Talib

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### **Abstract**

Effect of citric acid treatment on the quality of fresh-cut pineapple was evaluated during storage at 10 and 2°C. The fresh-cut pineapple was mechanically sliced into small portion (5 cm) and immersed in the citric acid solution at different concentrations of 0 (control), 0.5, 1.0, 1.5 and 2.0 %. Samples stored at 10°C were evaluated every 2 days. Whereas those samples stored at 2°C, the evaluation was conducted on every 4 days. Lower pH values of the treated fresh-cut pineapple stored at 10°C, had pronounced effect on the microbial growth as observed on day 6 and 8. Fresh-cut pineapple treated with 1% citric acid was more preferred by the sensory panelist due to the combined blend sweet and sour taste. No significant difference was observed to the tissue firmness, weight loss and flesh colour to the treated and control samples as observed both at 2 and 10°C.