

Title Effect of hydrogen peroxide on quality of fresh-cut pineapple stored at 5°C

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Abstract

The effect of hydrogen peroxide (H_2O_2) as sanitizing treatment on qualities of fresh-cut Josapine was investigated during storage at 10 °C. Fruits were pre-cooled overnight at 10°C prior to cutting. The cut pineapples were then treated with 1% and 3% concentrations. Untreated sample was used as control. All samples were packed in rigid polypropylene container and stored at 5 °C for 10 days. The following parameters were monitored during storage; colour, firmness, pH, total soluble solids (TSS), microbiological analysis and sensory evaluation. The results showed that fresh cut pineapple treated with 3% of H_2O_2 had a positive effect on maintaining the firmness but negatively affect the surface colour becoming pale yellow. There was no significant difference in the sensory attributes, microbial counts; pH and TSS values between the 1 and 3% H_2O_2 treated samples as compared to the control fruits.