Title Quality evaluation for fresh-cut pineapple in different cutting shapes

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Abstract

Quality evaluation for fresh-cut pineapple in different cutting shapes was monitored during storage at 2 oc. Samples were evaluated on daily basis for the physical changes (colour), chemical compositions (pH, TTA and TSS), gases (O_2, CO_2 and C_2H_4) and sensory attributes. The pineapple fruits were manually skin-peeled and cut into 2 different cutting styles: longitudinal (A) and semi-circular (B) shape. The cut pieces were randomly selected for packing in polypropylene container (10 x 12 cm) with lid sealed. The results showed that the different cuttings shapes of the fresh-cut pineapple did not significantly affect the physical and chemical changes. The gradual loss of L * value (from 78.86 to 73.12) was noticeable to the cut pieces which may directly attributed to the translucency phenomenon in the fruit flesh towards the end of the storage period (day 9). The TSS value showed to increase (10^{o}Brix to 13^{o}Brix.) whereas a decreasing trend in the pH and TTA values was noticeable to both cutting shapes (A and B). The headspace composition of the fresh-cut pineapple in longitudinal cutting (A) had higher percentage of CO_2 and C_2H_4 as compared to fresh-cut pineapple in semi-circle cutting (B). However, no significant difference was observed to O_2 composition to both cutting treatments throughout the storage period for 9 days. The longitudinal cutting shape was more preferred by the panellists due to the combines (sweet and sour) taste within one piece.