

Title Relationship of physical and chemical compositions of maspine pineapple with harvest maturity

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Abstract

The relationship of maturity stages on physical and chemical compositions of Maspine pineapple fruits were studied. The fruits were harvested weekly from 18 -24 weeks after the plant were induced for flowering (APIF). The changes of physical characteristics and the chemical properties were monitored. The results showed that the increasing trend in fruit weight were similar to that of fruit length and diameter. The maximum fruit weight was at 23 weeks APIF. The pulp colour changes during fruit development, and turned full yellow at 22 weeks APIF. The total soluble solids (TSS) content of fruits increases with maturity and reaches its optimum levels (15.58 Brix) at 23 weeks APIF. Whist, for the total titratable acidity (TTA) of fruit remained unchanged (0.35 - 0.45 %) until 22 weeks APIF, after which these values were drastically decreased. The TSS/TTA ratio increased slowly with age and markedly increased at 22 weeks APIF resulted in sweeter fruit with no sour taste. For Maspine pineapple, the optimum harvest maturity is at 21 weeks APIF for optimum eating quality.