

**Title** Storage quality of MD2 pineapple (*Ananas Comosus* L.) fruits  
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#### **Abstract**

Selected physical (texture, skin and flesh colour) and chemical (pH, titratable acidity, soluble solids concentration and ascorbic acid) characteristics of MD2 pineapple (*Ananas comosus* L.) fruits during storage were studied. The fruits were harvested at four different ripening stages according to the skin colour and the fruits were stored at 10°C for 3 weeks. Significant differences ( $p \leq 0.05$ ) were found between skin and flesh colour, firmness, soluble solids concentrations, titratable acidity, pH and ascorbic acid during storage. The results showed that postharvest storage at 10°C changed the MD2 pineapple fruit characteristics. The flesh firmness of the fruits decreased during storage as the fruits ripened. Even though the soluble solids concentration of the MD2 pineapple fruits decreased during storage, fruits harvested at earlier stage showed higher soluble solids concentration than fruits harvested at later stage. The pH values declines slightly during storage at 10°C, while titratable acidity increased. Ascorbic acid content decreased significantly during storage.