

Title Quality evaluation of fresh-cut 'Josapine' pineapple coated with hydrocolloid based edible coating using gelatin

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Abstract

The quality of fresh-cut 'Josapine' pineapple coated with hydrocolloid based edible coating using gelatin stored at 10°C was evaluated in this study. Fruits were pre-cooled overnight at 10°C prior to cutting. Cut pineapple samples were coated with gelatin at concentrations of 0.5%, 1.0% and 1.5%, and fruit without coating as the control. Fresh cut fruit samples were packed in rigid polypropylene containers and stored for 8 days at 10°C. Samples were evaluated at 2 days interval for the physicochemical changes (colour, texture, pH, TTA and TSS) and microbiological changes (total plate count, total coliform and total yeast and mold). Overall results indicated fresh-cut pineapple remained good only for 6 days during storage at 10°C as fungal infestation was observed in all treatments with prolong storage. No significant difference observed in all physicochemical parameters. However, overall microbiological analysis showed reduction of total plate counts and total yeast and mold in 0.5% gelatin and reduction of total coliform in 1.0% gelatin.