

Title New approaches in improving the quality and safety maintenance of selected minimally processed tropical fruit for market distribution

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Abstract

The demand for minimally processed fruits is the result of the twin desires of consumers for convenience and quality. Consumer demand for healthful and convenient food began to merge with advances in postharvest technology and handling that improve the quality, product presentation, and shelflife during markets distribution and at the retail outlets. Intensive research had been conducted in developing the handling technology for minimally processed jackfruit, durian and pineapple. The suitability of these fruits to be marketed in fresh-cut forms is greater as compared to the temperate fruits due to fruits size and difficulties in getting the edible portions. Appropriate method for product preparation is obligatory in order to maintain their freshness. Depending on fruit types, the preparation involves cleaning, washing, pre-cooling, trimming, isolating the fruitlets, slicing and other related steps of which many of these processes hasten the products to perish. However, with the new approaches during the intensive research activities, the quality of the selected minimally processed fruits namely for jackfruit, durian and pineapple had been improved. Commercialization of these minimally processed fruits is now ready not only for local distributions but also for export to distant markets. Successful export trials by using different modes of transportations had been achieved to various destinations: air shipment-Netherland (2006) for jackfruit and pineapple, sea shipment-Hong Kong (2008) for durian, road transportation-Singapore (2009) for durian, jackfruit and pineapple, air shipment-Dubai (2010) for jackfruit and Perth (2011) for pineapple. This paper discusses the approaches developed to the minimally processed jackfruit, durian and pineapple. Commercialization requirements covering quality maintenance and safety aspects of the minimally processed produce will be emphasized.