

Title Effect of citric acid treatment on the quality of fresh-cut pineapple
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Abstract

The effect of citric acid treatment on the quality of fresh-cut pineapple was evaluated during storage at 10 and 2°C. The fresh-cut pineapple was mechanically sliced into small portions (5 cm) and immersed in solutions containing 0 (control), 1.0, 1.5 and 2.0% citric acid. Samples stored at 10°C were evaluated every 2 days whereas those samples stored at 2°C were evaluated every 4 days. No significant difference was observed in the change in colour of the fresh-cut pineapple stored at 10°C for 6 days and at 2°C for 14 days. Loss in fresh weight was somewhat more rapid at 10 than at 2°C and increased over time in all treatments stored at the two temperatures. Variation in firmness was small throughout the storage period at both temperatures and there was no consistent change over time. Microbial growth over time did not change for samples stored at 2 °C, but increased steadily in those stored at 10°C. Fresh-cut pineapple treated with 1.5% citric acid was more accepted by the panelists, possibly due to the combined effect of the pH and TSS value as indicated in the taste preference.