

**Title** Effect of hydrogen peroxide on quality of fresh-cut pineapple stored at 5°C  
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#### **Abstract**

The effect of hydrogen peroxide ( $H_2O_2$ ) as a sanitizing treatment on fresh-cut pineapple stored at 5°C was investigated. Fruits were pre-cooled overnight at 10°C prior to cutting. Treated and untreated (control) cut-fruits were immersed in 1 or 3%  $H_2O_2$ , packed in rigid polypropylene containers and stored at 5°C for 10 days. Analyses of colour, firmness, pH, total soluble solids (TSS), ascorbic acid and total acidity were done at 3-4 day intervals. Sensory evaluation and microbiological analysis were also monitored during the storage period. Fresh-cut pineapple treated with 3%  $H_2O_2$  maintained flesh firmness better than 1%  $H_2O_2$  and had the highest lightness value. No significant differences in microbial counts, physiochemical values and sensory attributes were observed between samples left untreated or treated with 1 or 3% of  $H_2O_2$ .