

Title Effect of methyl bromide fumigation on quality of 'Josapine' and 'n36' pineapples
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Citation ISHS Acta Horticulturae 902:437-441.2011.
Keywords white patch; phytosanitary; browning, quality; quarantine treatment

Abstract

The quarantine procedures in some countries, including China, Australia and Iran, require Malaysian pineapples to be imported into those countries to be fumigated with 32 g/m₃ methyl bromide for a minimum of 2 hours to control pests prior to shipment. The effects of methyl bromide fumigation on the fruits of 'Josapine' and 'N35' were studied. Fruits of the two cultivars were harvested at breaker colour (colour index 2) and the fruits were packed in corrugated fibreboard boxes. The fruits were then fumigated with methyl bromide at concentrations of 24, 28 or 32 g/m₃ for 2 hours. Non-fumigated fruits were used as the control. All the fruits were stored at 10°C. After 10 days, the fruits were removed from storage and held at room temperature (25°C) for 7 days. Fumigation with 24, 28 or 32 g/m₃ of methyl bromide for 2 hours reduced the quality of both pineapple cultivars.