

**Title** Effect of storage duration on the quality of fresh-cut 'Josapine' pineapple  
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#### **Abstract**

The rationale of this study was to observe the quality acceptance of 'Josapine' pineapple fruit exported by sea shipment which later will be marketed as fresh-cut fruit. The temperatures, 10 and 2°C, used in this study represent the actual storage temperature of ship containers and retail market refrigeration systems, respectively. Firmness of the flesh was slightly decreased during storage at 10°C and after minimal processing and storage at 2°C. The pH value of fresh-cut fruit was higher, whilst the titratable acidity (TTA) decreased with duration of storage. The TSS value was maintained during storage at both at 10 and 2°C. For fruit previously stored at 10°C for 2 weeks, blackheart symptoms were slightly visible in fresh-cut pineapple after 2 weeks storage at 2°C. Blackheart symptoms were visible in fruits previously stored for 3 weeks at 10°C. Symptoms of blackheart were also observed in fresh-cut pineapple after 1 week storage at 2°C. Higher standard plate count (SPC) was observed with prolonged storage of whole pineapple fruits at 10°C. However, the coliforms count was undetectable after 3 weeks removal from 10°C.