

Title Effect of storage time on physical, chemical properties and sensory attributes of 'Queen' pineapple fruit

Author C.N. Linh, J. Adisak

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Abstract

'Queen' pineapple (*Ananas comosus*, 'Phulae' clone) fruits were stored at 25°C, RH of 80-85% and physical (flesh color; lightness (L*), red-green (a*) and yellow-blue (b*) values), chemical (total soluble solids (TSS), titratable acidity (TA), and, pH), and sensory properties were evaluated. Flesh color (L*, a*, b* values), TA (citric acid), and sensory score decreased with the storage time. On the other hand, the TSS value increased, while there were only slight changes in pH value during the 10-day storage time.