

Title Handling of fresh-cut pineapple for fresh consumption
Author M.N. Latifah, H. Abdullah, O. Fauziah, Y. Talib, I. Ab Aziz and M.S. Faridah
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Abstract

Pineapple is one of the popular fruits served in fresh-cut form. At ambient temperature and without protective treatments, cut pineapple turns slimy and deteriorates rapidly, resulting in the development of off flavours and odours within a day. Fresh-cut pineapple sustains substantial tissue injury during processing; the disruption of tissue and cell integrity often increases respiration rate, ethylene synthesis, enzymatic browning and the development of physiological disorders with associated increases in rates of other biochemical reactions responsible for changes in colour (including browning), flavor, texture and nutritional quality (sugar, acid and vitamin contents). The damaged plant tissues also provide a nourishing medium for microbial survival and growth. Chemical treatments with sodium chloride, calcium chloride and ascorbic acid can improve the taste, flesh firmness and overcome the browning problem in cut pineapple of 'Josapine'. Rigid polypropylene containers are used for the packing system and an oxygen absorbent is inserted in the package for quality enhancement of the stored product. Fresh-cut pineapple can be stored for two weeks at 2°C, one week at 10°C and two days at 25°C. This paper elaborates the handling operations, packing systems and storage requirements for fresh-cut pineapple. Issues involved in maintaining both quality and safety are also discussed.