

Title Quality maintenance of pineapple in postharvest handling
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Abstract

The quality of fresh fruits is a combination of characteristics, attributes and properties that give the commodity value for food. Quality is used in various ways to indicate degree of excellence. For pineapple, quality is always associated with excellent appearance, freshness, taste, colour and aroma, besides being free from injuries and disorders. Effective postharvest handling should begin with excellent quality fruits at harvest and continues with proper control measures along the handling chain until consumption. Pineapple for long distance markets should be able to withstand long distance transportation and still remain in excellent condition after reaching the destination. Effective maintenance of quality in pineapple incorporates good handling practices including the use of cold chain, proper grading, suitable packaging and the right treatments.