

Title Relationship between chemical properties and acceptability of 'Smooth Cayenne' pineapple

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Abstract

The objective of this study was to evaluate the relationship between pineapple fruit total soluble solids (TSS), titratable acidity (TA), the ratio TSS/TA, and pH and consumer acceptability of 'Smooth Cayenne' pineapple (*Ananas comosus* (L.) Merr.) fruit by path analysis. Only the ratio TSS/TA directly affected the consumer acceptability score. The path coefficient was 0.239 and was significant at $p \leq 0.05$. TSS, TA and pH indirectly affected acceptability and their path coefficients were, respectively, 0.774, -0.187 and 0.105, which were significant at $p \leq 0.05$.