

### Abstract:

Pineapple slices were dipped in solutions containing 300ppm ascorbic acid (AA) or 200ppm 4-hexylresorcinol (4-HR) or 300ppm ascorbic acid + 200ppm 4-hexylresorcinol (AA+4-HR) or distilled water (control) and packed in a modified atmosphere (MAP) and stored up to 4 days at 10 °C. Treatment samples were evaluated for colour, microbial spoilage, pH, total soluble solids, total titratable acidity reducing sugars, total sugars, vitamin C, firmness, carbon dioxide and ethylene concentrations. While separate treatments with AA or 4-HR controlled browning and maintained quality of fresh-cut pineapples slices in conjunction with MAP for 2 days at 10 °C, the combined treatment of 300ppm AA+ 200ppm 4-HR proved most effective in browning inhibition and microbial spoilage over the longer storage period.