

Abstract:

Packaging plays a very important role in ensuring safety of the product during transportation, storage and distribution, and in protecting desired sensory characteristics and microbiological soundness till the end of the expected shelf-life of the product. In recent years, there have been remarkable developments in new packaging materials and packaging techniques. Different packaging materials, namely polyethylene (T1), polypropylene (T2), biaxially oriented polypropylene (T3), metallized polypropylene (T4), shrink-wrapping (T5), vacuum packaging (T6) and packaging under nitrogen (T7), were employed to study the shelf-life performance, chemical constituents, microbial and quality attributes of the dehydrated pineapple slices stored under room and refrigerated temperatures. Among the treatments employed, packaging under nitrogen (T7) proved to be the best, followed by T6 with respect to chemical, microbiological, quality attributes and shelf-life performance of dehydrated pineapple slices.