

### Abstract:

Pineapple is one of the top agricultural products of the Philippines. There are two cultivars grown in the country, the sweet cayenne also known as the “hawaii” variety and the queen, locally referred to as the “formosa” variety. The sweet cayenne is mostly processed and exported by multinational companies in the processed form. The queen cultivar is cultured to meet the local demand for the fruit. The province of Camarines Norte is the only province in the Philippines that traditionally grows the queen pineapple (*Ananas comosus*) cultivar. This cultivar is distinct that it has a crispy texture with a peculiar very sweet taste that is highly acceptable in a pineapple fruit. The fruit is primarily marketed in the fresh form as a table fruit. Yet the physico-chemical characteristics of this fruit that may affect its subsequent handling are still undocumented. The main purpose of this study is to evaluate the physico-chemical characteristics of the queen pineapple and to identify the impact of these properties to the post-harvest handling, marketing and processing of the fruit.