

Title Effect of storage temperature and stage of maturation on the chemical composition of pineapple cv. Smooth Cayenne L

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Abstract

This study was carried out to verify the effect of refrigeration and stage of maturation on the chemical composition of pineapple (*Ananas comosus* L.) fruits cv. Smooth cayenne. The fruits, cultivated in Canapolis-MG-Brazil, were harvested on July of 1998, and stored in a cold room at 8 plus or minus 2 deg C temperature and relative humidity of 89 plus or minus 3% for a period of 20 days, and at room temperature (20 plus or minus 2 deg C temperature and 80 plus or minus 10% of relative humidity). The chemical characteristics determined were: tituable acidity, pH, total soluble solids, reducing, no reducing and total sugars, phenolics, pectin and total solids. It was concluded that the effects of refrigeration on the chemical composition of pineapple fruits are influenciaded by the stage of maturation of the fruit. All of the chemical characteristics analysed, exception for the total soluble solids and total solids, were affected by the interaction between the stage of maturation and type of storage (refrigeration and no refrigeration).