

Title Effect of sucrose treatment on quality of fresh cut mixed fruits stored at 10°C
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Abstract

Effect of sucrose treatment to the quality fresh-cut mixed fruits was evaluated by using cut pineapple (50%), melon (30%) and grapes (20%). Combined treatments of 1% by using citric acid, calcium chloride, sodium chloride and sucrose solution were investigated in the study. The combination treatments were as follows: T1- pineapple with 1% of calcium chloride and citric acid. T2- melon with only 1% calcium chloride, T3- grape with only 1% calcium chloride, T4- pineapple (T1 + 1% sucrose), T5-melon (T2+ 1% sucrose) and T6- grape (T3+ 1% sucrose). Combined mixed fruits of T1, T2 and T3 were treated as control sample (C) and T4, T5 and T6 were treated as treatment samples (TS). Polypropylene containers with seal on lid were used for packing the fresh-cut mixed fruits before storing at 10 °C for 9 days. Evaluation of the samples was conducted on day 2, 5 and 9 by monitoring the changes in the colour, the total soluble solids (TSS), pH, Titratable acidity (TTA) and also sensory acceptance. No significant difference was observed between the treatments with reference to the fruit types. Additional of 1% sucrose appeared to give no effect to the parameters evaluated. The TSS values showed a decreasing trend with duration of storage, however, no significant was observed with day of storage.