INFLUENCE OF PACKAGING IN MINIMAL PROCESSING OF PINEAPPLE CV. SMOOTH CAYENNE


The aim of this work was to test different packages on pineapple cv. Smooth Cayenne minimal processing. The experiment was developed at Food Technology Laboratory, located in Universidade Estadual Paulista “Júlio de Mesquita Filho” (UNESP), Ilha Solteira – SP, with fruits produced in Guaraçai – SP. It was used pineapple fruits cultivar Smooth Cayenne. They were washed and disinfected, than they were peeled and cut into slices of one centimeter. The slices were packed in portions of approximately 200 grams in three treatments: pot (300 mL), PET package and polystyrene trays with plastic wrap (14 µm) in six times. They stayed stored during 10 days, 5°C temperature and 80% of relative humidity. Every two days of refrigerated storage three repetition were removed of each treatments. The parameter evaluated were loss of mass, pH, soluble solids, acidity, Vitamin C and visual appearance. The experimental design was completely randomized (CRD) in factorial 3 x 6 (package x storage period). Polystyrene trays with plastic wrap and pot (300 mL) provided the best fruit conservation in relation to the PET package for ten days of storage.