

Post-Harvest Management Protocols

PINEAPPLE

Indian Pineapple- 'The King of Fruits' is one of the commercially important fruit crops of India. It is one of the choicest fruits all over the world because of its pleasant taste and flavour. Pineapple is a good source of vitamin A and B and rich in vitamin C and minerals like calcium, magnesium, potassium and iron. **Total production of Pineapple for the year 2017-18 was 1705.76 ('000 MT)** and West Bengal, Assam, Karnataka, Meghalaya and Manipur are the major pineapple producing states in India.



Pineapple varieties

- Kew
- Giant Kew
- Queen
- Mauritius
- Jaldhup
- Lakhat

harvested when it turns green and before it turns completely yellow in color and will start overripening and will not be suitable for transportation. Pineapple must be orange to yellow in color with bright eyes, firm squares on the surface, round shape. The leaves removed with 800g to 1000g weight. The extent of fruitlet flatness is usually a good indicator of overall fruit maturity. The bottom fruitlets are much flatter (and riper) than the top ones.

SORTING

Immediately after harvesting, fruits should be transported to a shaded place and grading should be done as per size, shape.

PACKAGING

Packaging is normally done in corrugated or solid fibre board cartons. The container shall comprise of the inter-locking type preferably having a water-proof coating to prevent damage due to high humidity in cold stores.

MATURITY INDICES

Pineapples do not improve in taste after they are harvested therefore fruits must be picked at optimum maturity and ripeness stage. Pineapple comes to harvest during the months of May -August under natural conditions. The fruit usually ripens in about 5 months after flowering the fruit is considered ripe when it has reached full size and turns yellowish in color. It should be

STORAGE

Pineapple fruits can easily be stored for 10-20 days with maintenance of quality. Fruits should be stored at 10-13°C. Fully ripe and mature fruits should be stored at 7-10°C. When fruits are transported to long distances or for a period of several days, refrigerated transport is required to slow down ripening process.

Storage Parameters

Recommended Temperature
(in degree Celcius)

7



Recommended Relative
Humidity (in %)

85-90



Shelf Life

1 to 3 Weeks



Product Loading Density (in Pound/cu.ft)	-
Initial Freezing Point (in degree Celsius)	-0.8
Specific Heat Above Freezing Point in (kJ/Kg.K)	3.81
Specific Heat Below Freezing Point (in kJ/Kg.K)	1.98
Latent Heat of Fusion (in kJ/Kg)	304

Thermal properties of Pineapple

Initial Freezing Point (in degree celcius)	-1
Specific Heat Above Freezing Point in (kJ/Kg.K)	3.68
Specific Heat Below Freezing Point (in kJ/Kg.K)	1.9
Latent Heat of Fusion (in kJ/Kg)	284

