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## Effect of pretreatment methods on the qualitative and organoleptic attributes of pineapple candy during storage

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### ABSTRACT

On the basis of the investigation, it was concluded that better quality candy can be obtained by steeping of the fruit pieces in 2% lime solution and blanching with erythrosine colour followed by syrumping so as to maintain 78° Brix TSS C:B ratio of 1:0.587 was obtained by pineapple candy. Pineapple candy can be stored for 60 days with good retention of organoleptic quality and market value.

**Key words :** Pineapple candy, Pre-treatments, Organoleptic attributes

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### INTRODUCTION

Pineapple is a member of Bromiliaceae family, *Anana* genus and *comosus* species (Py, 1969). The stem is a stick with a wider upper section and narrower and usually curved lower section. The top of the fruit is covered with phylotaxia leaves, below this level there is a zone of dry leaves and a curved section underground from which many roots protrude.

Pineapple (*Ananas comosus*) is the second harvest of importance after bananas, contributing to over 20% of the world production of tropical fruits. Nearly 70% of the pineapple is consumed as fresh fruit in producing countries.

Pineapple production regions are usually confined to altitudes below 800 m above sea level, although Kenya reports production fields located between 1400 and 1800 m, and Malaysia orchards as high as 2400 m (Purseglove, 1968). When pineapple is grown at altitude greater than 1000m smaller fruits are produced the pulp has less attractive colour and flavour and elevated tartness

Pineapple composition has been investigated mainly in the edible portion. Reported ranges of the main components from data collected from several commercial operations and include additional variables as environmental factors and degree of maturity of the fruit. Pineapples contain 81.2 to 86.2% moisture, and 13-19% total solids,

of which sucrose, glucose and fructose are the main components. Carbohydrates represent up to 85% of total solids whereas fibre makes up for 2-3%. Of the organic acids, citric acid is the most abundant. The pulp has very low ash content, nitrogenous compounds and lipids (0.1%). From 25-30% of nitrogenous compounds are true protein. Out of this proportion, Ca, 80% has proteolytic activity due to a protease known as Bromelin (Dull, 1971).

There are many factories, which are engaged in the manufacturing of different kinds of candy for distribution and sale in the country as well as abroad being analysis Indian product, it has got analysis exotic appeal also and thus has crated good export market. Therefore, the present investigation was undertaken with the following specific objective: to study the effect of pretreatment methods on qualitative attributes of candy during storage and to study the effect of pretreatment methods on organoleptic attributes of candy during storage.

### MATERIALS AND METHODS

#### Procurement of raw material:

Pineapple fruit is a rich source of vitamin C and is usually consumed fully ripened as juice, dessert or at breakfast.

Fresh and mature pineapple butt was purchased from

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