

**B-58 : STORAGE STUDIES ON MAURITIUS & KEW VARIETY
PINEAPPLES WITH SPECIAL REFERENCE TO ENDOGENOUS
BROWN SPOT (EBS)**

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Two varieties of pineapples are grown in Sri Lanka. The popular Mauritius variety belongs to the Queen group of pineapples while the less popular Kew belongs to the Cayenne group. Previous simulated sea shipment trials conducted at the CISIR on the former variety indicated that loss could be as high as 80 per cent after 14 days storage at 10°C. However many commercial varieties of the Cayenne group are exported under refrigeration to overseas markets. Thus storage studies were conducted to compare the low temperature storage potential of Mauritius variety with that of Kew variety.

Fruits of both varieties were stored at 10°C soon after harvest and were analysed for chemical parameters such as total soluble solids, pH, titratable acids and sugars after 14, 21 and 28 days. Visual assessment of the incidence of EBS was confirmed via spectrophotometric methods whereby coloured metabolites were extracted from chilled mesocarp of pineapple and measured in a colorimeter.

The loss due to EBS after 14, 21, 28 days in the Kew variety was 0%, 12.5% and 25 % respectively as compared to 80% loss after 14 days and 100% loss after 21 and 28 days cold storage in Mauritius variety pineapples. No difference in chemical parameters was observed over the storage period, within and between the two varieties respectively.

Thus Kew variety seems to be less susceptible to EBS as compared to Mauritius variety during cold storage.