Pineapple is one of the most popular tropical fruits. The fruit is known for its nutritive and health promoting properties. The shelf life of ripe pineapple is short and limited to 4-6 days. Drying is an ancient process used to preserve foods. Conventional drying hot (air) offers dehydrated fruits and vegetables products that can have an extended life of a year. Unfortunately, the quality of a conventionally dried product is drastically reduced from that of the original foodstuff. These studies demonstrate the advantages of dehydration are well known, as the reduction of moisture in the product greatly retards microbial and chemical deterioration. However, Fruits and vegetables products are sensitive to drying conditions (temperature, air velocity and relative humidity). Therefore, this study is carried out to determine the effect of oxidation reaction on color, texture and nutritional quality of freeze dried pineapple that can also be considered as an effective guideline for prevention of food deterioration.

Keywords: Pineapple, Fruits and vegetables, Hot air drying, Relative humidity
References


