Preservation of fruits: shelf-stable pineapple puree

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Sustainable Development Goals	No poverty, responsible consumption and production, and life on land

Summary

The following provides specific steps on how to use the technique of obtaining shelf-stable pineapple puree. The steps include methods of processing, pouring, ingredients to add to the pulp, blending techniques, as well as the storing, packaging and labelling process.

Description

1. Introduction

The technique for obtaining shelf-stable pineapple puree has five steps. (See first how to preserve pineapple).

1. The blanched and cooled pineapples reserved for pulp is quickly processed. The purée is poured into a clean bucket or tank or other recipient with a lid.
2. Quickly add a mixture of sugar and additives to the pineapple pulp. For each kilogram of pulp, you will need:
   - 291 g sucrose or glucose (you can measure the sugar with a measuring jug);
   - 1.3 g potassium sorbate (one level teaspoon);
   - 9 g citric acid (1 level tablespoon); and
   - 0.32 g sodium bisulphite (a quarter level coffee spoon).

   You can also add vanillin as a preservative instead of potassium sorbate. For each kilogram of pulp, replace 1.3 g potassium sorbate by 3.9 g vanillin (four level coffee-spoons). Vanillin is a natural preservative since it is produced from a plant.
3. The sugar, the additives and the pulp are blended well with a wooden or plastic stick or spoon. Next, the lid is put on the bucket it and the mixture left to stand for two days. You must stir the pulp with the additives at least twice a day to homogenize the mixture.
4. After two days, the shelf-stable pineapple purée is ready for packaging. The pineapple purée can be packaged into glass or high density polyethylene jars or into flexible pouches. Or it can be stored in bulk in a tank or in the bucket it was prepared. Be careful to keep any recipient closed to avoid contamination from outside.
5. The product is labelled with the name and form of the fruit product ("pineapple purée"), the ingredients (pineapple pulp, citric acid, potassium sorbate, sodium bisulphite), the net weight, the manufacture day, the "use by" date and the name and place of manufacture.

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Figure 1. Pineapples reserved for pulp quickly processed

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Figure 2. Mixture of sugar and additivesto the pineapple pulp

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Figure 3. Sugar, additives and pulp blended well

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Figure 4. Shelf-pineapple puree ready for packaging

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Figure 5. Pineapple puree labelled

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2. Related/associated technologies

- Shelf-stable pineapple of high moisture: 3946.
- Shelf-stable high moisture pineapple-dry infusion: 3947.
- Preservation of fruits: intermediate moisture pineapples: 3949.

3. Objectives fulfilled by the project

3.1 Pro-poor technology

The technology provides a more efficient way on how to collect and preserve pineapple fruit and its puree. This leads to improved product quality, food source and additional income.

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