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List of Abbreviations

Words	Abbreviation
%	Percent
ANOVA	Analysis of Variance
AOAC	Association of Official Analytical Chemists
BBS	Bangladesh Statistics Bureau
°C	Degree Celsius
°F	Fahrenheit
cm	Centimeter
CVASU	Chattogram Veterinary and Animal Sciences University
g	Gram
Kcal	Kilocalorie
Kg	Kilogram
ml	Milliliter
MT	Metric ton
N	Normality
PET	Polyethylene terephthalate
RH	Relative humidity
TMCT	Tukey's Multiple Comparison Test
TSS	Total Soluble Solid
WHO	World Health Organization
µg	Microgram

Abstracts

This study was conducted to investigate the storage quality along with nutritional changes from processing to storage of pineapple jelly at ambient temperature. Fresh and mature pineapple was collected from local market of Chattogram, Bangladesh. Physiochemical constituents of the jelly were evaluated include pH, moisture content, ash, total soluble solid, titratable acidity, vitamin C, reducing sugar, non-reducing and total sugar. The jelly was studied at an interval of one month of 3 months of storage period. The proximate parameters of jelly were analyzed at room temperature (25-33ºC). After analysis titratable acidity, moisture and total sugar were significantly increased with the advancement of time. On the contrary ascorbic acid and non-reducing sugar were gradually decreased. However pH, TSS, reducing sugar, ash and total sugar content were not changed significantly during storage period. In sensory evaluation, mean overall acceptability scores were satisfactory level that indicated the commercial scope of pineapple jelly. The findings of the study will be helpful for preparation and storage of pineapple jelly with satisfactory taste and nutrition.

Key words: Pineapple, jelly, processing, physiochemical properties, storage.