

## REFERENCES

- Abdullah, H. and Rohaya, M.A. (1997). Influence of maturity stage on quality of stored pineapple (*Ananas comosus* cv. Mauritius). *Journal Bioscience*, 8(2): 119-126.
- Akamine, E.K. (1976). Problems in shipping fresh Hawaiian tropical and subtropical fruits. *Acta Horticulture*, 57: 151-161.
- Anupunt, P., Chairidchai, P., Kongsawat, A., Isawilanon, S., Subhadrabhundu, S and Siripat, S. (2000). The pineapple industry in Thailand. in *Proceeding of the Third International Pineapple Symposium, International Society for Horticultural Science*. S. Subhadrabhundu, and P. Chairidchai (Eds), pp.99-107. Pattaya, Thailand.
- A.O.A.C. (2000). On compact disc, 17<sup>th</sup> ed. [CD-Rom]. Available: A.O.A.C. International.
- Bandith, N. (1987). *Effecte of plant weight and age at flower induction on size, fruit quality and some characteristics of pineapple (Ananas comosus L. Merr.), cv. Smooth Cayenene*. Master's thesis. Kasetsart University, Bangkok, Thailand.
- Baker, K.F. and Collins, J.L. (1939). Notes on the distribution and ecology of *Ananas* and *Pseudoananas* in South America. *American Journal of Botany*, 26: 697-702.
- Bartholomew, D.P. (1977). Inflorescence development of pineapple (*Ananas comosus* L. Merr.) induced to flower with ehtephon. *Botanical Gazette*, 138, 312-320.
- Bartholomew, D.P. (1982). Environmental control of carbon assimilation and dry mater production by pineapple (*Ananas comosus* ). in *Crussalucean Acid Metabolism, American Society of Plant Physiologist*. I.P. Ting, and M. Gibbs (Eds.), pp. 278-279. USA. Rockville, Maryland.
- Bartholomew, D.P. and Criley, R.A. (1983). Tropical fruit and beverage crops. in *Plant Growth Regulating Chemical 2*. L. G. Nickell (Ed.), pp. 1-11. Boca Raton, Florida, CRC Press.
- Bartholomew, D.P. and Kadzimin, S.B. (1977). Pineapple. in *Ecophysiology of tropical Crops*. P. Alvim, T. de and Kozlowski T. T. (Eds.), pp. 113-156. New York, Academic Press.

- Bartholomew, D.P. and Malezieux, E.P. (1994). Pineapple. in *Handbook of environmental physiology of fruit crops, subtropical and tropical crops, Volume 2*. B. Schaffer and P. C. Anderson (Eds.), pp. 243-291. Boca Raton, Florida, CRC Press.
- Bartholomew, D.P. and Paull, R.E. (1986). Pineapple. in *Handbook of Fruit set and development*. S. P. Monselies (Ed.), pp. 371-388. Boca Raton, Florida, CRC Press.
- Bartholomew, D.P., Eric, M., Garth, M.S. and Eric, S. (2001a). Crop environment, plant growth and physiology. in *The Pineapple: Botany, Production and Uses*. D.P. Bartholomew, R. E Paull, K.G. Rohrbach (Eds.), pp.69-108. Wallingford: CABI Publication.
- Bartholomew, D.P., Malezieux, E.P., Sanewski, G.M. and Sinclair, E. (2001b). Inflorescence and fruit development and yield. in *The Pineapple: Botany, Production and Uses*. D.P. Bartholomew, R. E Paull, K.G. Rohrbach (Eds.), pp. 167-202. Wallingford: CABI Publication.
- Bhaduri, S.K., Sen, S.K. and Dasgupta, P.C. (1983). Structural studies of an acidic polysaccharide isolated from leaf fibre of pineapple (*Ananas comosus* Merr.). *Cabohydrte Research*, 121: 211-220.
- Boonchaisri, S. (1997). *Quality assessment of pineapple (Ananas comosus L. Merr.cv. Smooth Cayenne) fruit determined by impact sound in relation to eating quality, physical and chemical properties*. Special Problem. Chiang Mai University, Thailand.
- Bowden, R.P. (1967). Translucency as an index of ripeness in pineapples. *Food Technology Australia*, 19: 424-427.
- Bowden, R.P. (1969). Further studies on ripeness in pineapples. *Food Technology Australia*, 21: 160-163.
- Brady, C.J. (1987). Fruit ripening. *Annual Review of Plant Physiology* 38: 155-178.
- Brett, C.T. and Hillman, J.R. (1985). Biochemistry of plant cell walls. New York: Cambridge University Press.
- Brown, F.B. (1953). Pineapple varieties and selection in Malaysia. *Malayan Agricultural Journal*, 36: 237-246.
- Carpita, N.M. (2000). Cell wall. Chapter 2. in *Biochemistry and Molecular Biology of Plants*. Buchanan, B.B, Gruissem W, Jones, RL.(Eds.), American Society of Plant Biology, Beltsville, MD.
- Chan, H.T., Chenchin, E., and Vonnahme, P. (1973). Nonvolatile acids in pineapple juice. *Journal Agriculture of Food Chemistry*, 21: 208-211.

- Chang, C.C. (1988). Pineapple culture. *Farmer's Handbook 416A-Horticulture* 82. Department of Agriculture and Forestry, Taiwan Provincial Government. (abstract)
- Chen, C.C. (1999). *Effects of fruit temperature, calcium, crown and sugar metabolizing enzyme on the occurrence of pineapple fruit translucency*. Ph.D. dissertation. University of Hawaii at Manoa, Honolulu, Hawaii.
- Chen, C.C. and Paull, R.E. (1995). Effect of waxing and storage on pineapple quality. in *Proceedings International Symposium on Postharvest Science and Technology of Horticulture Crops*, 27 June–1 July. Beijing, China.
- Chen, C.C. and Paull, R.E. (2000). Sugar metabolism and pineapple flesh translucency. *Journal of the American Society for Horticultural Science*, 125 (5): 558-562.
- Chen, C.C. and Paull, R.E. (2001). Fruit temperature and crown removal on the occurrence of pineapple fruit translucency. *Scientia Horticulturae*, 88: 85-95.
- Collins, J.L. 1968. *The Pineapple*. 295 pp. London. Leonard Hill.
- Chenkin, K.L. and Yamamoto, H.Y. (1978). Isolation characterization and enzymic hydrolysis of pineapple gum. *Journal of Food Science*, 49: 1327-1329.
- Chenkin, K.L., Yugawa, A. and Yamamoto, H.Y. (1984). Enzymic degumming of pineapple mill juice. *Pineapple Quarterly*, 4: 119-130.
- Crookes, P.R. and Grierson, D. 1983. Ultrastructure of tomato fruit ripening and the role of polygalacturonase isoenzymes in cell wall degradation. *Plant Physiology*, 72: 1088-1093.
- Dull, G.G., Young, R.E. and Baile, J.B. (1967). Respiratory patterns in fruit of pineapple, *Ananas comosus*, detached at different stages of development. *Physiologia Plantarum*, 20: 1059-1065.
- Dull, G.G. (1971). The pineapple general. in A. C. Hulme (Ed.), *The Biochemistry of fruit and Their products*, 2: 303-304, Academic Press, New York.
- Fischer, R.L. and Bennett, A.B. (1991). Role of cell wall hydrolase in fruit ripening. *Annual Review of Plant Physiology and Plant Molecular Biology*, 42: 675-703.
- Friend, D.J.C. (1981). Effect of night temperature on flowering and fruit size in pineapple (*Ananas comosus* L. Merr.). *Botanical Gazette*, 142: 188-190.
- Goodwin, T.W. (1980). The biochemistry of the carotenoids. *Plants Volume I*, London: Chapman and Hall.

- Gortner, W.A. (1960). Internal temperature of pineapple fruit. I. Diurnal variations and defects of exposure, shading, and weeting of the fruit. *PRI News*, 8: 122. Private document, Pineapple Research Institute of Hawaii, Honolulu.
- Gortner, W.A. (1963). A short term of effect of weather on malic acid in pineapple fruit. *Journal of Food Science*, 28: 191-192.
- Gortner, W.A. (1965). Chemical and physical development of the pineapple fruit IV, Plant pigment constituents. *Journal of Food Science*, 65: 30-32.
- Gortner, W.A., Dull, G.G., and Krauss, B.H. (1967). Fruit development, maturation, ripening and senescence: a biochemical basis for horticultural terminology. *Hortscience*, 2: 141-144.
- Gortner, W.A. and Singleton, V.L. (1965). Chemical and physical development of the pineapple fruit. III. Nitrogenous and enzyme constituents. *Journal of Food Science*, 30: 24-29.
- Grazia, M., Antoni, S. and Leal, F. (1980). Clave para la indentification de las variedades Comerciales de pinic (*Ananas comosus*). *Proceedings of the American Society for Horticultural Science Tropical Region*, 24: 107-112.
- Hamner, K.C. and Nightingale, G.T. (1946). Ascorbic acid content of pineapples as correlated with environmental factors and plant composition. *Food Research*, 11: 535-541.
- Hepton, A., Ingamells, J.L., Macion, E., Gonzales, J. and Sampongse, D. (1993). Pineapple plant and fruit growth and development in fertilized native soil and artificial root medium. *Acta Horticulture*, 334: 131-139.
- Hepton, A. (2001). Culture system. in *The Pineapple: Botany, Production and Uses*. D.P Bartholomew, R. E Paull, K.G. Rohrbach (Eds.), pp. 109-142, CABI International.
- Hobson, G. and Grierson, D. (2000). Tomato. in *Biochemistry of Fruit Ripening*. G. Seymour, J. Taulor and G. Tucker (Eds.), pp. 405-442, London: Chapman & Hall.
- Huber, D.J. (1983). The role of cell wall hydrolyses in fruit softening. *Horticultural Reviews*, 5: 169-219.
- Huet, R. (1958). La composition chimique de l'anas. *Fruits*, 13: 183-197. (abstract)
- Jarvis, M.C., Forsyth, W. and Duncan, H.J. (1988). A survey of the pectic constant of non-lignified monocot cell walls. *Plant physiology*, 88: 309-314.

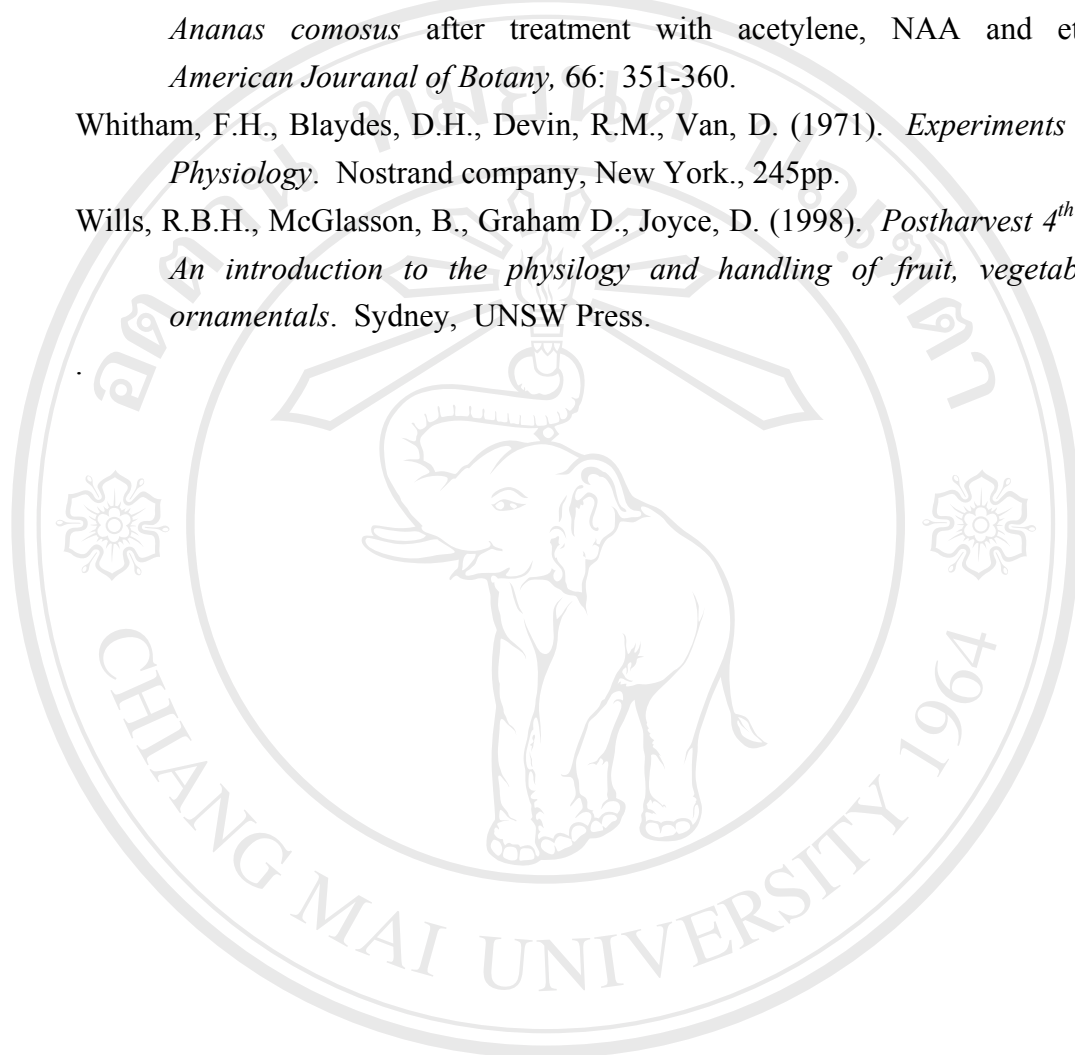


- Kermasha, S., Barthakur, N.N., Alli, I., and Mohan, N.K. (1987). Changes in chemical composition of the Kew cultivars of pineapple fruit during development. *Journal of Science Food Agriculture*, 39: 317-324.
- Knee, M. (1978). Metabolism of polymethylgalacturonate in apple fruit cortical tissue during ripening. *Phytochemistry*, 17: 1257-1260.
- Leverington, R.E. (1968). Problems associated with pineapple products. *Food Technology Australia*, 20: 24-29.
- Lin, C.H. and Chang, C.C. (2000). Pineapple Production and Industry in Taiwan. in *Processing of the Third International Pineapple Symposium*, International Society for Horticultural Science. S. Subhadrabhundu and P. Chairidchai, (Eds.), pp. 93-97. Pattaya, Thailand.
- Lodh, S.B., Selvaray, Y., Chadha, K.L., and Melanta, K.R. (1972). Biochemical changes associated with growth and development of pineapple fruit variety Kew. III. Changes in plant pigments and enzyme activity. *Indian Journal Horticulture*, 30: 381-383.
- Malezieux, E. and Lacoueilhe, J.J. (1991). Analyse de la variabilite des rendements chey l' ananas (*Ananas comasus* (L.) Merr.). I. Caracterrisation dans less conditions de Cote d' Iverrie, des fluctuations saisonnieres du rendement et de certains facteurs less a la' qualite' du fruit. *Fruits*, 46: 227-239. (abstract)
- Marlow, G.C. and Loescher, W.H. (1984). Watercore. *Horticultural Review*, 6: 189-251.
- McGuire, R.G. (1992). Reporting of objective color measurements. *HortScience*, 27: 1254-1255.
- Miller, E.V. and Hall, G.D. (1953). Distribution of total soluble solids, ascorbic acid, total acid, and bromelin activity in the fruit of the Natal pineapple (*Ananas comasus* (L.) Merr.). *Plant Physiology*, 28: 532-534.
- Monselise, S.P. (1986). Pineapple: *Handbook of Fruit Set and Development*. CRC Press Inc.
- Moreau, B and Moreuil, C. (1976). Ananas dans la region de Tamatave (cote est de Madagascar). Contribution a la connaissance de sa vegetation en conditions naturelle et dirigee. *Fruit*, 31: 21-30.
- Morris, D.A. and Arthur, E.D. (1984). Invertase activity in sinks undergoing cell expansion. *Plant Growth Regulation*, 2: 327-337.
- Morton, J. (1987). Pineapple. in *Fruits of warm climates* (pp 18-28), NC: Creative Resource systems, Inc.

- Murata T. (1997). Citrus. in *Postharvest Physiology and Storage of Tropical and Subtropical Fruit*. S.K. Mitra (Ed.), pp. 21-47, West Bengal, India.
- Nakasone, H.Y and Paull, R.E. (1998). Pineapple: *Tropical Fruits* (pp. 292-327), CAB International., Wallingford.
- Nightigale, G.T. (1942). Nitrate and carbohydrate reserves in relation to nitrogen nutrition of pineapple. *Botanical Gazette*, 103: 409-456.
- Okimoto, M.C. (1948). Anatomy and histology of the pineapple inflorescence and fruit. *Botanical Gazette*, 110: 217-231.
- Pantastico, Er.B. (1975). Pineapple. in *Postharvest, Handling and Utilization of Tropical and Subtropical Fruits and Vegetables*. Er.B. Pantastico (Ed.), pp. 65-66, 490-492, Westport Connecticut, AVI.
- Paull, R.E. (1992). Postharvest Handling of Smooth Cayenne Pineapple in Hawaii for the Fresh fruit market. Proceedings First International Pineapple Symposium, Honolulu, Hawaii, Nov. 2 – 6. *Acta Horticulturae*, 334: 273-285.
- Paull, R.E. (2000). Pineapple and papaya. in *Biochemistry of fruit ripening*. G. Seymour, J. Taylor and G. Tucker (Eds.), pp. 291-323, London: Chapman & Hall.
- Paull, R.E. and Reyes, M.E. (1996). Preharvest weather conditions and pineapple fruit translucency. *Scientia Horticulturae*, 66: 59-67.
- Paull, R.E. (1997). Pineapple. in *Postharvest Physiology and Storage of Tropical and Subtropical Fruits*. S. K. Mitra (Ed.), pp.123-143, West Bengal, India.
- Paull, R.E. and Rohrbach, K.G. (1982). Juice characteristics and internal atmosphere of waxed 'Smooth Cayenne' pineapple fruit. *Journal American Society of Horticulture Science*, 107: 448-452.
- Py, C., Lacoeuilli, J.J. and Teisson, C. (1987). *The Pineapple, Cultivation and Uses*. Editions G – P, Maisonneuve, Paris, 568pp.
- Ramlah, M. (1981). Fruit ripening studies on pineapple cv. Mauritius Meru, Mauritius Jalan Kebun and Mauritius Pontian. MARDI (Jln. Kebun). *Technical Paper No. 20*: 7p.
- Rohrbach, K.G. and Apt, W.J. (1986). Nematode and disease problems of pineapples. *Plant Disease*, 70: 81-88.
- Roper, T. R. (1999). A3280 Watercore. [www.uwex.edu/ces/pubs/](http://www.uwex.edu/ces/pubs/).
- Salunkhe, D.H. and Desai, B.B. (1984). Pineapple: *Postharvest Biotechnology of fruit* 2, 3-10 Boca Raton, Florida, CRC. Press, Inc.
- Samuels, G. (1970). Pineapple cultivars. *Proceeding of Tropical Region of American Society of Horticultural Science*, 14: 13-24.
- Samson, J.A. (1980). *Tropical Fruits*. London. Longman. 250 p.

- Senanayake, Y.D.A. and Gunasena, H.P.M. (1975). A study on the influence of crown leaves on fruit growth of pineapple *Ananas comosus* (L.) Merr. cv. Kew. *Journal of National Agriculture Society Ceylon*, 12: 106-114.
- Singleton, V.L. (1965). Chemical and Physical development of the pineapple fruit. I. Weight per fruitlet and other physical attributes. *Journal of Food Science*, 30: 98-104.
- Singleton, V.L. and Gortner, W.A. (1965). Chemical and Physical Development of the Pineapple Fruit. II. Carbohydrate and Acid Constituents. *Food Research*, 30: 19.
- Smith, B.G. and Harris, P.J. (1995). Polysaccharide composition of unligified cell walls of pineapple (*Ananas comosus* (L.) Merr.) fruit. *Plant physiology*, 107: 1399-1409.
- Smith, I.E. (1977). Seasonal variations in fruit growth of the pineapple (*Ananas comosus* (L.) Merr. cv Smooth Cayenne) in the Eastern Cape. *Gewasproduksie*, 6: 105-110.
- Smith, L.G. (1984). Pineapple specific gravity as an index of eating quality. *Tropical Agriculture*, Trinidad 61(3): 196-199.
- Smith, L.G. (1988a). Indices of physiology maturity and eating quality in Smooth Cayenne pineapples. 1. Indices of physiological maturity. *Queensland Journal of Agriculture and Animal Science*, 45(2): 213-218
- Smith, L.G. (1988b). Indices of physiology maturity and eating quality in Smooth Cayenne pineapples. 2. Indices of eating quality. *Queensland Journal of Agriculture and Animal Science*, 45 (2): 219-228
- Smith, L.G. (1993). Pineapple. in *Encyclopedia of Food Science and Nutrition*. R. Marcræ, R.K. Robinson and M.J. Sadler (Eds.) pp. 3580-3604. UK. Butter and Tanned Ltd.
- Srisang, W. (2002). *The relationship among flesh translucency, fruit age and quality of "Pattavia" pineapple fruit (Ananas comosus (L.) Merr. cv. Smooth Cayenne)*. Special Problem. Chiang Mai University, Thailand.
- Taiz, L. and Zeiger, E. (1998). *Plant Physiology* 2<sup>nd</sup>. Sinauer Associates, Inc. 792p.
- Tay, T.H. (1977). Fruit ripening studies on pineapple. *MARDI Res Bull*, 4(2): 29-34.
- Teisson, C. and Pineau, P. (1982). Quelques donnés sur les dernières phases du développement de l'ananas. *Fruit*, 37: 741-748.
- Tucker, G.A. (1993). Introduction. in *Biochemistry of Fruit Ripening*. Seymour, G. Taylor, J. and Tucker, G. (Eds), pp. 1-51. Chapman & Hall, London.
- Tucker, G.A. and Grierson, D. (1987). Fruit ripening in *The biochemistry of Plants-A comprehensive treatise* 12. D.D. Davies (Ed), pp. 265-318. Academic Press.

- Wardlaw, C.W. (1937). Tropical fruit and vegetables. An account of their storage and transport. *Tropical Agriculture*, 14: 288-298.
- Wee, Y.C. and Rao, A.N. (1979). Development of the inflorescence and crown of *Ananas comosus* after treatment with acetylene, NAA and ethephon. *American Journal of Botany*, 66: 351-360.
- Whitham, F.H., Blaydes, D.H., Devin, R.M., Van, D. (1971). *Experiments in Plant Physiology*. Nostrand company, New York., 245pp.
- Wills, R.B.H., McGlasson, B., Graham D., Joyce, D. (1998). *Postharvest 4<sup>th</sup> edition: An introduction to the physiology and handling of fruit, vegetables and ornamentals*. Sydney, UNSW Press.



ลิขสิทธิ์มหาวิทยาลัยเชียงใหม่  
Copyright © by Chiang Mai University  
All rights reserved