

Aus dem Institut für Lebensmittelwissenschaft und Biotechnologie
Universität Hohenheim
Prof. Dr. habil. Dr. h.c. Reinhold Carle

**Supply chain assessment of fresh pineapple (*Ananas comosus* (L.) Merr.) fruit
with special reference to their volatiles, sensory characteristics, and phenolic
compounds**

Dissertation
zur Erlangung des Doktorgrades
der Naturwissenschaften
(Dr. rer. nat.)

Fakultät Naturwissenschaften
Universität Hohenheim

vorgelegt von
Christof Björn Steingaß
aus Marbach a. N.

2015

Die vorliegende Arbeit wurde am 10.02.2016 von der Fakultät Naturwissenschaften der Universität Hohenheim als „Dissertation zur Erlangung des Doktorgrades der Naturwissenschaften“ angenommen.

Dekan:	Prof. Dr. Heinz Breer
1. berichtende Person, 1. Prüfer:	Prof. Dr. Dr. Reinhold Carle
2. berichtende Person, 2. Prüfer:	Priv.-Doz. Dr. Hans-Georg Schmarr
3. Prüfer:	Priv.-Doz. Dr. Dietmar Rolf Kammerer

Eingereicht am: 25.11.2015

Mündlichen Prüfung am: 11.03.2016

**Schriftenreihe des Lehrstuhls
Lebensmittel pflanzlicher Herkunft**

Herausgeber: Prof. Dr. habil. Dr. h. c. R. Carle
Universität Hohenheim
Institut für Lebensmittelwissenschaft
und Biotechnologie

Band 43/2016

Christof Björn Steingaß

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D 100 (Diss. Universität Hohenheim)

Shaker Verlag
Aachen 2016

Bibliographic information published by the Deutsche Nationalbibliothek

The Deutsche Nationalbibliothek lists this publication in the Deutsche Nationalbibliografie; detailed bibliographic data are available in the Internet at <http://dnb.d-nb.de>.

Zugl.: Hohenheim, Univ., Diss., 2016

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Printed in Germany.

ISBN 978-3-8440-4512-3

ISSN 1860-1367

Shaker Verlag GmbH • P.O. BOX 101818 • D-52018 Aachen

Phone: 0049/2407/9596-0 • Telefax: 0049/2407/9596-9

Internet: www.shaker.de • e-mail: info@shaker.de

ACKNOWLEDGEMENTS

I would like to express my heartfelt gratitude to **Prof. Dr. habil. Dr. h.c. Reinhold Carle** for his excellent scientific advice and outstanding support during the entire period of this work. He was a wise academic mentor, but also provided the latitude necessary to enable my growth as a young scientist.

My sincerest thanks go to **Priv.-Doz. Dr. habil. Hans-Georg Schmarr** who inspired me in such manifold ways. Particular thanks for the outstanding support provided during the analyses performed at DLR Rheinpfalz and for giving me the opportunity to widely intensify my knowledge on the gas chromatographic analysis.

At this point, I furthermore express my deepest thanks to **Dr. Ralf Martin Schweiggert**, who accompanied me as an esteemed colleague and a close friend on my hitherto scientific career.

The valuable contributions of **Mona Pia Glock**, **Carolin Dell**, **Veronika Lieb**, and **Jennifer Dickreuther** are gratefully acknowledged who generated results during their master and diploma theses being essentially for the success of this work.

Moreover, I would like to cordially thank **Manfred Jutzi** for his valuable advice and for sharing his statistical expertise. I gratefully acknowledge the fruitful collaboration with **Jenny Müller** and **Dr. Tara Grauwet** and their valuable assistance in GC×GC data processing and statistical analysis, respectively. Thanks also to **Johannes Langen** for the great collaboration during enantioselective analysis of pineapple lactones and his humorous manner. My thanks go to **Dr. Michael Czerny** and **Bastian Mayer-Ullmann** for their great support during sensory analysis at the Fraunhofer Institut für Verfahrenstechnik und Verpackung.

The financial support of the **Landesgraduiertenförderung Baden-Württemberg** (state graduate scholarship) is gratefully acknowledged. Moreover, I would like to thank **Fritz Schumacher** (Schumacher GmbH) and **Frank Oberschilp** (Peelco Ltd.) for providing numerous pineapple samples.

Thanks also to **Martin Leitenberger** and **Klaus Mix** for their great technical assistance. I wished to have enough space here to thank **all other colleagues** at the University of Hohenheim and all my friends who accompanied me during the past years.

Last, but not least, I thank my partner **Inka** and **my dear family** for their infinite support and encouragement rendering possible the completion of this work.

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