Title Determination of local sweet cherry cultivars suitable for storage in alcohol for processing industry

Authors Z. Goksel, S. Erdogan, M. Burak, M.E. Akcay

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Abstract

Sweet cherries are grown world-wide, but the most important producer countries are: USA, Turkey, France and Italy. Turkey is in the second rank after USA in relation to world sweet cherry production. Due to the short production period and the fragile structure of sweet cherries, especially, the industrial cultivars have to be suitably stored and be ready for marketing as well as be ready for industrial use. There are some conservation methods that enable the sweet cherry producer to conserve their product and market them at an appropriate time. Conserving sweet cherries in alcohol is one of the most important methods for the processing cultivars. The cultivars are bleached in alcohol and used in chocolate industry. In this study, 18 sweet cherry cultivars ('Sarı', 'Bella di Pistoia', 'Karabodur', '0895 Kaman Çayırı', '0847 Geç Kara Kirtik', '0890 Aydın Kirazı', 'Bigarreau Napoleon', 'Cemal', 'Acı Kara', 'Corum', 'Abdullah', 'Bigarreau jobulay', 'Tabanlı', 'Bademli', 'Merton Late', 'Noir de Guben', 'Elifli', 'Stark's Gold'), which are grown at Atatürk Central Hortıcultural Research Instıtute collection orchard, were studied. Sweet cherries were stored in alcohol with 94 and 96% purity. Sweet cherries were put in glass jars and kept in a dark room at ambient air temperature. During the experimental period, quality changes, stone losses, total acidity, reducing sugar, pH, soluble solids and the amount of alcohol were measured periodically at the 1.5th, 6th and 12th month of storage. As a result of the study, 'Kaman Çayırı', 'Noir De Guben', 'Tabanlı', 'Cemal', 'Karabodur', 'Sarı', 'Stark's Gold', 'Merton Late' and 'Geç Karakırtik' cultivars were found to be the most suitable for storing in alcohol.