

**Title** Providing consumers with consistently high quality stone fruit  
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### **Abstract**

Frequently the flavour of peaches and nectarines marketed does not match their excellent appearance. To achieve high consumer acceptability, it has been shown that high acid fruit should have soluble solids concentrations (SSC) of at least 11%, while low acid fruit should have at least 12% SSC. Research in the 2006-07 season showed that SSC may vary by more than 4% SSC in a population of commercially harvested fruit, with up to 40% of the fruit falling below the benchmarks of 11 or 12%. This paper will review some of the reasons for the variations in SSC and current research that aims to overcome this problem.