Title Short storability after removal of astringency by dry-ice treatment in various cultivars and some trials of storability improvement in persimmon

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Abstract

Different methods of removal of astringency were conducted to persimmon (*Diospyros kaki* Thunb.) fruit to confirm their different effects on fruit storability after removal of astringency (R.A.). Oriental persimmon fruit of 11-12 oriental cultivars were treated with dry-ice after harvest in both 2003 and 2007 years. We adopted the days reaching softening degree 3 as the fruit storability index. Among all the cultivars, 'Miyazakitanenashi' and 'Zenjimaru' showed high storability after R.A. 'Hirata¬nenashi' had a medium storability and 'Saijo' showed a low storability and began to sharply soften 2 days after R.A., reaching softening degree 3 at day 5-6. The storability varied 5 to 22 days and there were some relationship between fruit storability and their cultivars. Otherwise on-tree alcohol trial was conducted to gain an effective method for inhibiting softening of persimmon fruit after R.A., considering the characteristics that the fruit which astringency is removed on a tree generally maintain their firmness when it is still left on a tree.