

**Title** The growth, quality and shelflife of Fremont fruit harvested from different land elevation  
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**Citation** Program and Abstracts, 4<sup>th</sup> International Symposium on Tropical and Subtropical Fruits, November 3-7 2008, Bogor, Indonesia. 215 pages.  
**Keyword** Fremont; land elevation; growth pattern; shelf life; total soluble solid; acids

#### **Abstract**

The experiment was aimed at study the growth pattern, quality and shelflife of Fremont fruit harvested from different land elevation. The treatment consisted of 3 level of land elevation i.e. 500-<600 m, 600-<700 m, and 700-<800 m above sea level. The fruit were harvested according to orchard harvest criteria. The result showed that different land elevation level did not significantly influence growth pattern of Fremont fruit. However, at the higher altitude level the harvesting time was rather delayed but the orange color on peel was more appeared. The change in TSS and acid contents in fruit juice were observed during fruit development. There was a tendency that higher acid and vitamin C contents were observed in fruit of trees grown in the higher altitude. Land elevation level in the range of 500-800 m above sea level did not affect significantly fruit firmness and total soluble solids (TSS) content in fruit juice at harvest time. The decrease on weight of fruit, fruit firmness, acids and vitamin C contents and increase of TSS content were observed during storage. The decrease of acid content and increase of TSS content was also observed in the fruit remained on the tree during maturation period. Fruit should be harvested about 32-34 weeks after flowering period. The fruit of Fremont stored up to 4 weeks still had a good taste but with lossing of fruit performance.