

Title Fruit nutrition variation during the harvest of black currant
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Abstract

Black currant fruit from 12 cultivars were harvest five times during the season and the variation in nutrient content in these fruit was measured. Vitamin C content of S1 and S3 were superior, followed by S4 and S5. Color values of Ben Nevis and S4 were dominant in the 3rd harvest, but S3 was also high in the 4th harvest. Titratable acidities of S1, Ben Lomond, Ben Nevis were higher in appropriate harvests respectively. Sugar concentrations were highest in Brodrop, Risager, Fertodi, S3, S4, S2 and S1. Vitamin C content decreased constantly from the 1st through the 5th harvest. The acidities and color values showed that the highest value appeared at the 3rd or 4th harvest; and the highest sugar content appeared at the 2nd, 3rd, 4th or 5th harvest depending on cultivar. The optimum harvesting date for processing fruit was 4 and 8 days after 90% fruit turned black although it did vary among cultivars.