

Title Effect of preharvest, harvest and postharvest factors on the quality and internal browning of Asian pear (*Pyrus serotina* Rehd.)

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Abstract

Asian pear (*Pyrus serotina* Rehd cv. KS₉ and KS₁₃) grown in Tehran environmental condition and picked up at various times during the harvest season were assessed for firmness, following 6 month of storage at 2°C and 90-95% relative humidity (RH). The relationship between late harvest, high flesh firmness and low total soluble solid (TSS) content showed the highest correlation in both cultivars among internal browning determined in this study. CaCl₂ preharvest sprays delayed weight loss and increased fruit resistance to internal browning decay. In both cultivar increase number of fruit and lower leaf area in tree correlated with lower TSS and higher internal browning decay.