

Title Effect of harvest maturity on shelf-life of astringent ‘Harbiye’ persimmon fruit
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Abstract

We investigated the effect of harvest maturity of astringent ‘Harbiye’ persimmon fruit on the quality indices and shelf-life. Persimmon fruit gathered at two different maturities according to fruit skin color and Harbiye persimmon fruit was stored at 20°C ambient room temperature during 42 days. Fruit flesh color, fruit firmness, soluble solids content and ethylene production were examined to determine the effect of harvest maturity.

The flesh firmness was reduced at the end of room temperature and soluble solids content significantly increased. Ethylene production showed an ethylene climacteric during 42 days of storage at 20°C. Results showed that early harvested fruit more firm and ethylene production significantly lower than late harvested one. Thus, persimmon fruit harvest maturity is very important factor on shelf life fruit quality and ethylene production rate.