

Title The effect of deastringency treatments on increasing of marketability of persimmon fruit
Author Orang Khademi, Younes Mostofi, Zabiollah Zamani and Reza Fatahi
Citation Abstracts Book, 6th International Postharvest symposium, 8-12 April 2009, Antalya, Turkey.
256 pages.
Keyword Deastringency; marketability; persimmon

Abstract

Iranian persimmons are astringent type and harvested at over ripe stage for naturally disappearing of astringent taste and then delivered to market as commercial fruits. In this study persimmon fruits cv. Karaj was harvested at mature stage and their astringency were removed by different ethanol and CO₂ treatments. According to the panel test results, treated fruits by CO₂ and Ethanol were better than commercial and non treated fruits. There was no significant difference between commercial and non treated fruits in this experiment. High correlation was observed between astringent taste and soluble tannin content measured with Folin Denis method. Consumers preferred fruits with moderate firmness but not the fruit with high or low firmness. Therefore removal of astringency of persimmon by different treatments had led to increased marketability of persimmons.