

Title The effect of harvest time storage period on fruit quality of white flesh nectarine population grown in Çanakkale

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Abstract

In this research, the correlations between harvest time a storage period of white flesh nectarine “Tüysüz Beyaz Seftali” Population, a unique fruit type grown only in Ida mountain region with great taste and aromatic properties that has similar properties with peach and nectarine were carrying out. The correlations and interactions were examined because of the climacteric properties of this fruit type. For this purpose; fruits were harvested for 5 times with 7 days period from Çanakkale Kepez province and stored at 0°C- 1°C and 85-90% RH conditions for 2, 4, 6 weeks. In addition fruits were kept at 18°C-22°C for 3 days as shelf life after each storage period. After each harvest time and storage period with their shelf life some quality evaluations such as; fruit weight, fruit size, skin colour, flesh colour, weight loss, fruit firmness, total soluble solids, titratable acidity, pH and fruit taste were obtained. According to the results, harvest time and storage period were found effective on fruit quality. In addition correlations and interactions between harvest time and storage period were fixed. Furthermore; skin colour, fruit size, fruit firmness, total soluble solids and titratable acidity could be acceptable as harvest maturity indices and consumption criterias for this fruit.