

Title Autochthon pears cv. Pituralka as a perspective for organic farming
Author Ksenija Podgrajšek, Tomazr, Janez Hribar and Marjan simcic
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Abstract

Pears CV. Pituralka are autochthon old cultivar that originates from west Slovenian region and northern part of Italy. They were traditionally stored at 4-8 °C for two to three months and consumed as cooked or baked meals with specific sensorial properties. According to our observation pears cv. Pituralka were proofed to be very resistant to microbiological diseases and physiological disorders. In 2002 the first experimental orchard with organic production was set up. During three years of orchard observation no diseases or disorders on leaves and fruit had been perceived. Before harvesting pears were analysed on: firmness, sugar content, colour and a starch to define their optimal picking date and maturity parameters. Their nutritional quality was measured by analysing the following parameters: sugars, sorbitol and vitamin C by HPLC method, fiber by Prosky gravimetric procedure, proteins by Kjeldahl method, ash by gravimetric method and organic acids by chemical analysis. The results of mechanical and chemical analysis show that Pituralka pears can be consumed only if they are thermally processed. Containing high amount of total fiber (6 - 7 g/100 g) products have functional perspective as prebiotics. Having low acidity level (total amount of acids 12,9 - 15,3 mg/100 g) products from pears cv. Pituralka have very acceptable sensory properties. However low amount of vitamin C (0,5 mg/100 g) affects its sensitivity to oxidation, that needs to be taken into consideration during processing and storage. Pears cv. Pituralka are suitable for organic farming and for development of new organic products.