

Title Postharvest characterization of different cultivars of persimmon
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Abstract

The objective of this work was to evaluate the postharvest behaviour of twelve astringent (cvs. 'Hiratanenashi', 'Garidells', 'Bétera 2', 'Tomatero', 'Ferran 12', 'Aizumishirazu-B', 'Xato Bonrepos' and 'Reus 15') and non-astringent (cvs. 'Amankaki', 'Constantí', 'Kaki Tipo' and 'La Selva 14') cultivars of persimmon fruit introduced in the Germplasm Bank of the Instituto Valenciano de Investigaciones Agraria (IVIA). Firmness, astringency and organoleptic characteristics were determined after 5 days of storage at 20°C and after cold storage at 1°C followed 5 days at 20°C. Before storage at 20°C, astringent cultivars were treated with 95% CO₂ for 24 hours at 20°C to remove astringency. This treatment was effective removing astringency for all cultivars. Persimmon fruits cv. 'Aizumishirazu-B', 'Xato de Bonrepós', 'Reus 15', 'Amankaki', 'Constantí' and 'Kaki Tipo' maintained a good firmness after 15 days of storage at 1°C followed by 5 days at 20°C. Whereas, persimmon fruits cv. 'Hiratanenashi', 'Garidells', 'Bétera 2', 'Tomatero', 'Ferran 12' and 'La Selva 14' only maintained a good commercial firmness during storage at 20°C, without cold storage.