Title The influence of preharvest calcium chloride and salicylic acid applications on storage capability and quality of 'Hayward' kiwifruit

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Abstract

The benefits of calcium chloride and salicylic acid applications preharvest on fruit storage ability are well know. It was the objective of this work to study the effects of calcium chloride and salicylic acid preharvest application. Kiwifruit cv. Hayward, were sprayed up to two times during fruit set (beginning of June), and September with 0 (control), 0.5, and 0.75% calcium choloride ($CaCl_2$) and 0 (control), 0.75, and 1.5 % salicylic acid (SA). All fruit were then stored at O°C and relative humidity of about 90-95%. Measurements of fruit weight loss, total soluble solids (TSS) and ascorbic acid were conducted. This work suggests that 'Hayward' kiwifruit pre-harvest application with $CaCl_2$ was beneficial in retarding degradation of ascorbic acid content and soluble solids were decreased by 0.75% $CaCl_2$ and 1.5 % SA. Fruits sprayed preharvest with $CaCl_2$ and SA solutions exhibited lower weight loss rates compared to the controls.