

**Title** Effects of citrus rootstocks on shelf life and quality of two tangelo cultivars

**Author** Alireza Shafieizargar., Yahya Awang, Mohammad Pishdar, Siamak Shirani Bidabadi, Ahmad Davoudvandi

**Citation** Abstracts of 7<sup>th</sup> International Postharvest Symposium 2012 (IPS2012). 25-29 June, 2012. Putra World Trade Centre (PWTC), Kuala Lumpur, Malaysia. 238 pages.

**Keywords** Pearl; Orlando tangelos; postharvest; rootstock; cold storage; fruit quality

#### **Abstract**

The influence of different citrus rootstocks on storage shelf life of 'Pearl' and 'Orlando' tangelos was evaluated under Iran conditions. The rootstocks included Carrize citrange, Swingle citromelo, Sour orange, Volkamera lemon, and Citrus Tiwanica. Fruit samples were collected from uniform 10 years old trees and stored at cold storage of 10° C with 90% RH for four months in a factorial completely randomized design plots. Results indicated that citrus rootstocks had significant effects on shelf life of two tangelos whereas cultivars had no effect. After four months of storage, percentage of fruit decay was highest (10%) in fruits grafted on Swingle citromelo, while fruits grown on Sour orange had the least fruit decay (0.65%). Percentage of weight loss in fruit after storage was highest in fruit grown on Volkamera lemon (21%) and the least in fruit grafted on Citrus Tiwanica (7%). Also, the results confirm that the fruits grown on Sour orange rootstock had the least reduction of juice content, Brix, TSS and vitamin C as compared to those on the other four rootstocks.