

Title Comparing the storage life of fruits of seven genotype pomegranate and investigation some qualitative characteristic changes of them in post harvest

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Abstract

Iran is known as the largest producer of pomegranate in the world .There are about 70,000 hectares of pomegranate orchards in Iran, with about 800,000 tones products. Iran's rank is first in pomegranates export and production. It consumed both as a fresh fruit and as a processed product. The fruits generally ripen in last of August to October. This fruit ready for harvest when the total soluble solids (TSS) reach 17% or more, and with 1.8% titratable acidity (TA). There are more than 700 varieties of pomegranate in Iran and they are classified based on the skin color, seeds and taste .Our research was conducted in 20 II in saveh and Isfahan for investigation of qualitative characteristics 7 cultivars of export pomegranate and storage life of fruits of them. First we study important characteristics including flower number, fruit number, percentage infection to *spectrobates cerationiae*, percentage of fruit cracking, fruit weight, fruit length, fruit diameter, ten seed weight, seed length, seed diameter vitamin C, pH, total acidity, total soluble solids, and on Malas ,Naderi ,shahrezaie from Isfahan,and Yousetkani, malase save, malase shirin, poost siah from save after harvesting fruits of them, we stored them at 2-4°C with 90-95% relative humidity in 3 month. Every month we have measured vitamin C, pH, total acidity, total soluble solids. In this research we compared storage life and investigated some physicochemical changes such as vitamin C, pH, total acidity, total soluble solids in post harvest time on pomegranate fruits.