

**Title** 'Jinyan' - a superior yellow-fleshed kiwifruit cultivar with excellent storage quality  
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#### **Abstract**

'Jinyan' is a superior, yellowed-fleshed kiwifruit cultivar bred by interspecific hybridization between *A. eriantha* and *A. chinensis* and selected from the F<sub>1</sub> seedlings in the Wuhan Botanical Garden. Its fruit has gold yellow flesh, fine and tender in flesh texture, aromatic and sweet in flavor. Average soluble solids content of ripe fruit is 16.0%, maximum 19.8% with 0.86% acid content, and SSC/acid ratio of 18.6. 'Jinyan' fruit are long and cylindrical and the yellow brown skin with very short hair. Average weight of fruit is 101 g, with a maximum 175 g under good orchard management. 'Jinyan' has superior storage quality, it can be stored well for more 2 months at room temperature (20°C) and the shelf life is more than 10 days. In the Wuhan region, 'Jinyan' budbreak occurs in early March, and flowering begins about 26 April, and rapid expansion period of fruit is from early May to late June. The best harvest time of 'Jinyan' is from late October to early November when soluble solids content is about 9%.