

Title Effect of harvesting method on quality and storability of grapefruits
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Abstract

The effect of harvesting method on fruit quality and storability of the pink-fleshed Foster grapefruits, at 18 ± 1 deg C and 85%-90% r.h., was evaluated. The traditional method, using a hooked pole, was compared with an improved technique, where the picking pole was equipped with a long cloth sleeve held open by a ring for collecting the harvested fruits. The fruits were stored for three months at $18 \pm 1^\circ\text{C}$ and 85%-90% r.h. Fruit samples were taken at specific times for determination of fruit quality in terms of respiration rate, total soluble solids (TSS), water loss and titratable acidity. At the termination of the experiment, the fruits were evaluated for general quality. The results showed that the improved method significantly decreased respiration rate and water loss, delayed TSS accumulation and reduced titratable acidity, resulting in improved fruit quality, reduced post-harvest losses and extended shelf-life of fruits.