

Abstract:

A set of completed and ongoing studies exploring the effects of genetic, horticultural and post-harvest factors on fresh fruit and fruit product are presented, including: 1) cluster thinning techniques to improve juice quality of wine grapes (*Vitis* spp.); 2) the effects of pasteurization on grape juice and apple [*Malus sylvestris* (L.) Mill var. *domestica* (Borkh)] cider quality; 3) grape juice and apple cider quality as affected by cultivar; and 4) antioxidant levels in raspberry (*Rubus* spp.) and strawberry (*Fragaria X ananassa* Duch.).