

#### Abstract:

The Rojo Brillante persimmon is an astringent cultivar indigenous to the Ribera del Xúquer area in Valencia (Spain). 'Rojo Brillante' fruits are oblong with height / diameter ratio slightly higher than 1 (Hernández, 1999), and with average weight of approximately 300g (Photograph 1). Because of its astringency 'Rojo Brillante' fruits are treated for removal of astringency either using ethanol vapor, or carbon dioxide treatment. To ensure fruit eating quality, quality assurance procedures need to incorporate a rapid method of assessing astringency. The tannin print method (Eaks, 1967; Taira, 1995) was chosen because it is rapid and can be used easily in the pack house. To verify the usefulness and accuracy of the method to assure absence of astringency to most consumers, we have related these estimations to actual chemical measurement of soluble tannin content