

Abstract:

Firmness, soluble solids content and acidity are important factors determining eating quality of apples. Tests with consumers confirmed that acceptance can be predicted by instrumental measurements such as total soluble solids (refractometer), titratable acidity and firmness measurements by penetrometer. Golden Delicious of acceptable eating quality should attain a minimum of 12°Brix for total soluble solids, a minimum acidity of 3 g/L (malate) and a minimum reading of 45 N by penetrometer. For Elstar firmness should exceed 45 N and soluble solids should be above 12°Brix. Elstar with less than 4 g/L or high acidity (> 6.5 g/L) were not liked by consumers. Firmness readings of Gala should exceed 55 N. Acceptance by consumers of this variety seemed more dependent on aroma quality and juiciness than firmness.