

Title            Compositional analysis of *Actinidia chinensis* cv. Hort16A expressing postharvest pitting  
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#### **Abstract**

Fruits of cultivated *A. chinensis* [*A. deliciosa*] were stored at 0 deg C for 24 weeks. Dry matter content and the major (N, P, K, Ca and Mg) and minor mineral concentrations (Mn, Zn, Cu, Fe and B) of bulked equatorial flesh slices, seed number (recorded as a normalized seed index), and stable carbon isotope ratio ( $\delta^{13}\text{C}$ ) were determined. Sixty-two of the original 118 orchard lines contained sufficient numbers of pitted and unpitted fruits for the analysis of compositional data using a paired T-test. Based on the compositional analysis, fruits affected with both forms of pitting had higher dry matter,  $\delta^{13}\text{C}$ , Ca and Mn, and lower normalized seed index values, K and Cu content than unaffected fruits. Fruits affected with physiological pitting had significantly lower P and total minerals than unaffected fruits. Fruits affected with superficial pitting had significantly higher Mg and B levels than unaffected fruits.