

**Title** Pomological, physico-chemical and nutritional, properties of cornelian cherry (*Comus mas L.*) grown in Bosnia and Hercegovina

**Author** Rajko Vidrih, Janez Hribar and Zeljko Cejic

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### **Abstract**

Comelian cherry (*Comus mas L.*) fruit are widely grown in Bosnia and Hercegovina, with a yield of approximately 1,000 tons per year. The plants ranges from a shrub to a small tree of about 3-5 m in height. Fruits are sour and sweat, contain a high amount of vitamin C and anthocyanins. Furthermore, the fruits are not only consumed fresh but also used to produce jam, marmalade, liquer and strong drink (spirit). Fruits of *Comus spp.* has been used in traditional medicine and is known for its tonic, analgesic and diuretic activities. It is also reported to have anti-bacterial, anti-histamine, anti-allergic, anti-microbial, and anti-malarial activities. In present study, pomological, physical and chemical properties of comelian cherry fruits of selected comelian cherry fruits from 10 genotypes from different locations (*Comus mas L.*) from Bosnia and Hercegovina (Drvar) were studied. The fruit weight was in the range of 1.40-3.85 g, fruit length 13.54-24.39 mm, fruit width 11.37-16.48 mm, flesh/seed ratio 1.34 to 6.72. The fruit firmness ranged from 0.70 to 5.9 N. SSC and ascorbic acid content of genotypes were 10.7-19.4 % and 29-71 mg/100 g, respectively. Hunter L values of the samples ranged between 19.9 and 34.5, and a value was between +6.5 and +33.5, and b value was between + 1.0 and +20.5.