Title Ambrunes sweet cherry quality factors change during ripening

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Citation ISHS Acta Horticulturae 667: 529-534. 2005

Keywords *Prunus avium*, soluble sugars, fruit firmness, titratable acidity, harvest date

Abstract

Quality parameters for 'Ambrunés' sweet cherry, one of the most widely produced cultivars in Spain, were characterized. Harvest occurred in the Valle del Jerte (Cáceres, Spain) at four dates between May and June, corresponding to different ripening stages from about 60 to 80 days after full bloom. The last harvest date was determined by that considered to be the optimal harvest date for fresh consumption, according to normal commercial practice. As a particular characteristic of this cultivar, fruits were picked without stems. The most significant quality parameter changes occurred between the first and the fourth harvest date, ranging as follows: weight increased from 3.5 to 8 g, diameter increased from 20 to 25 mm, flesh:stone ratio (w/w) increased from 4 to 10, flesh firmness decreased from 6.5 to 4.7 N, total soluble solids content (SSC) increased from 10.5 to 16 ºBrix, titratable acidity (TA) increased from 0.5 to 0.6 % malic acid, and the maturity index (SSC:TA ratio) increased from 20 to 25. Skin color changes ranged from 70 to 35 for lightness (L* parameter), from -3 to 25 for a*, and from 40 to 15 for the b* parameter.