

B-50: Effect of method of harvesting on quality of passion fruit

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In Sri Lanka, passion fruits are harvested at full maturity. However, it is a common practice throughout the world, to gather fallen fruits rather than harvesting. This study was initiated to compare fruit and juice quality of passion fruit with respect to method of harvesting. Fruits were either harvested at maturity or gathered when fallen and evaluated on the same day

and after 7 days of storage at room temperature. The experiment was a randomized complete block design in two by two factorial arrangement. Four replicates were done with each replicate consisting of 3 fruits. Two separate experiments were carried out for yellow and purple varieties.

For the purple variety, Brix value was significantly higher in free fallen fruits than that of harvested fruits on the day of harvesting. The Brix value of the juice was reduced significantly on storage, in fallen fruits in this variety. For the yellow variety, Brix value was significantly reduced during storage in both methods of harvesting. Acidity of the fruits reduced significantly during storage irrespective of the variety or the harvesting method. Volume reduction or loss of weight of fruits were not significant between the 2 methods of harvesting on storage for both varieties. Sensory evaluation studies indicated that the juice of free fallen fruits were better in overall flavour than that of harvested fruits in both varieties.