

## Quality of cherry 'Sweetheart' from different regions of Portugal and Spain (Cova da Beira, Portalegre and Valle del Jerte).

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### Abstract

Sweet cherries (*Prunus avium* L.) 'Sweetheart' were harvested at different productive regions from Portugal (Cova da Beira and Portalegre) and Spain (Valle del Jerte). Cherries were harvested at their commercial maturity, according to the empirical knowledge of external color corresponding to good quality. Fruits were evaluated on the harvest day in order to study their quality and cold storage for a period of 21 days (1 °C, 95% RH). The sweet cherry 'Sweetheart' is a well known variety and highly appreciated by consumers, but fruits present a short shelf-life. On the other hand the effect of different "terroir" on cherry characteristics should be known and clarified. Fruits were analyzed every week, 3 replicas were randomly picked up and submitted to several analyses after fruit temperature stabilized at 20°C. The quality parameters evaluated were: external color ( $L^*$ ,  $a^*$ ,  $b^*$ ), texture, soluble solids content (SSC), titratable acidity (TA) and the ratio SSC/TA. Fruits from different orchards and locations were significantly different according to these parameters. Fruits from Cova da Beira were less firm compared with the other two regions, Valle del Jerte and Portalegre, which may indicate that those fruits were more mature at harvest. This is in accordance with SSC/TA ratio, suggesting a late harvest in Cova da Beira compared to the other two orchards, although fruits from Cova da Beira exhibited a poor color at harvest.

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**Keywords:** F cinerea, Peni

### Abstract

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