

C. CHEMICAL ANALYSIS (based on 166 days fruit age)

- 1. Minimum total soluble solids is 9.0° Brix.**
- 2. Minimum titrable acidity is 0.63%.**
- 3. Sugar to acid ratio is 15:1.**
- 4. Minimum juice content by weight is 36%.**

Based on the result of the study "Maturity Indices on Pummelo"

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DIS

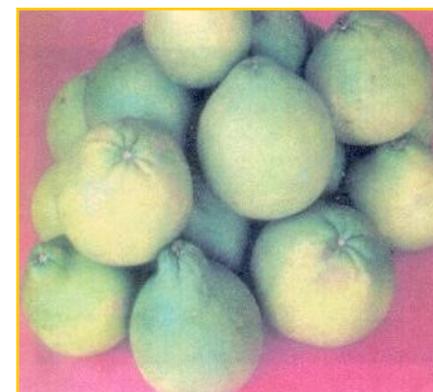
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MATURITY INDICATORS OF PUMMELO



Generally, all varieties can be harvested as early as 166 days and not later than 173 days from flower opening (DFO).

A smaller and less juicy variety can be harvested earlier and the bigger and juicier cultivars can be harvested later.

It is recommended that pummelo could be harvested as early as 166 days but not later than 194 days without impairing its quality both internal and external.

A. VISUAL MEANS

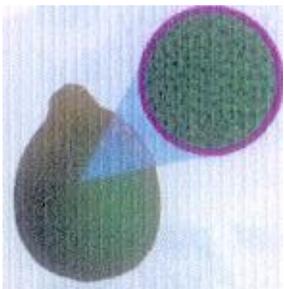
1. Color change from dark green to light green.



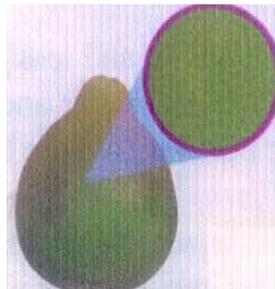
2. Rind is glossy.



3. Oil glands



Immature

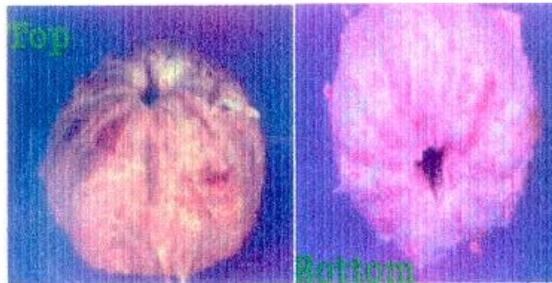


Mature

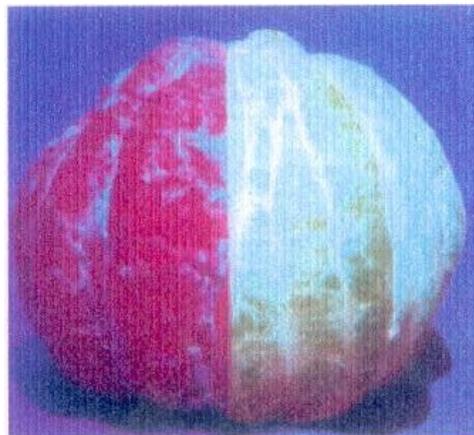
4. Calyx lift and curl



5. Internal characteristics



- a.. Cavity size open



- b. Transparency of endocarp

B. PHYSICAL MEANS

1. Ease in harvesting or abscission



2. Hollow sound emitted by fruit when tapped.

