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研究报告

套袋对红肉脐橙果肉中色素、糖及内源激素的影响

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摘要

以红肉脐橙为试材,研究幼果期套袋至果实着色前拆袋对果肉中色素、糖及内源激素的影响.结果表明， 套袋显著或极显著地提高了成熟果实的番茄红素、β-胡萝卜素含量；套袋处理与对照果实的GA和ABA含量变化趋势一致，表现为GA含量在果实膨大期迅速下降，着色期至果实成熟期保持在较低水平，ABA含量在拆袋时达到最高峰，然后迅速下降，于果实成熟前又出现一小高峰；套袋极显著降低了脐橙果肉的葡萄糖含量，显著降低了果糖含量，提高了蔗糖含量，但总糖含量与对照无显著差异.

关键词 套袋 番茄红素 β-胡萝卜素 葡萄糖 果糖 蔗糖 总糖 GA ABA

分类号

Effects of bagging on pigment,sugar and endogenous hormone contents of Cara Cara orange flesh

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Abstract

This paper studied the effects of bagging during the period from young fruit formation to fruit coloration on the contents of pigment,sugar and endogenous hormone in Cara Cara orange flesh.The results showed that bagging could significantly increase the lycopene and beta carotene contents of matured fruit,but didn't have any effects on its GA and ABA contents.The GA content decreased rapidly during fruit-expanding period,and maintained at a lower level in the period from fruit coloration to maturing.The ABA content reached the maximum when the bag was removed,decreased rapidly then,and there was a small peak before fruit maturation.Glucose and fructose contents were decreased,while sucrose content was increased significantly.No significant change was observed in total sugar content.

Key words

Bagging Lycopene Beta-carotene Glucose Fructose Sucrose Total sugar GA ABA

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