

园艺—研究报告

甜樱桃主要栽培品种多酚含量的测定与品质分析

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摘要:

为建立包括植物多酚在内的樱桃果实品质评价标准体系, 进而为品种选育和栽培管理提供技术依据, 定量分析研究山西省栽培的樱桃品种‘那翁’、‘红灯’、‘佐藤锦’、‘大紫’、‘龙冠’、‘红玛瑙’、‘8-2’、‘6-19’果实的总酚、原花色素、绿原酸、总糖、总酸含量与果实形态指标对果实风味品质的影响。研究结果表明, 植物多酚类物质总量与种类对樱桃果实的风味品质具有重要影响, 植物多酚类物质总量与种类可以作为衡量樱桃果实风味品质的主要指标。通过对试验测定数据进行相关分析和聚类分析计算, 提出樱桃果实风味品质分级的数量指标。

关键词: 风味品质

Polyphenol Quantitative Analysis and Quality Evaluated in Fruit of Sweet Cherry Cultivars

Abstract:

In order to establish the quality evaluation indexes of sweet cherry, including plant polyphenol, and to provide the theoretical basis for variety breeding and for making and improving of cultivation techniques of cherry trees, total polyphenol, proanthocyanins, chlorogenic acid, and total sugars, titratable acids were quantified and which effect in fruit flavor and quality were evaluated for fruit of 8 sweet cherry cultivars which were planted shanxi province, including ‘Napoleon Bigarreau’, ‘Hongdeng’, ‘Sato Nishiki’, ‘Black Tartarian’, ‘Longguan’, ‘Hongmanao’, ‘8-2’, ‘6-19’, and fruit weight, index of fruit shape were menstruated. The results indicated that total polyphenol and phenolics compounds should be important flavor index and was determinative function in fruit flavor and quality, and it was suggested that flavor grade index of sweet cherry fruit with correlativity and clustering computed on the quantified data.

Keywords: flavor and quality

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