

# **THE EFFECTS OF RIPENING STAGES ON SOME OF THE SPECIFIC PHYSICO-CHEMICAL PROPERTIES OF THE THACH THAT PERSIMMONS**

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## **Summary**

The purpose of this study was to determine the effects of ripening stages on some of the specific physicochemical properties and maturity of the Thach That Persimmons (*Diospyros kaki* Thunb.) for proposing the most appropriate harvesting time for this fruit. Physical and chemical properties are specified, including: respiratory intensity, size, mass, hardness, color, total dry matter content, sugar content, total acidity and total tannin content of persimmon fruit. The results showed that the most suitable maturity for picking up the persimmon fruit is when the fruit has a yellow-green stalk, yellow skin (> 80%) and slightly yellowish at the fruit bottom (<20%), crunchy flesh, very harsh, not sweet, slight odor, and at 100-110 day age from fruiting time.

**Keywords:** *Persimmon fruit, harvesting time, respiratory intensity, postharvesting.*