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## **Distribution of Ascorbate Oxidase in Citrus Fruits**

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Twenty cultivars of citrus fruit were harvested at two stages of deve (weight about 2.5 g per fruit) and fully ripe fruit of which the ascor activities were determined. Among the different cultivars, the specif young fruits ranged from 47 to 2120 units per mg protein, while full specific activity ranging from 18 to 97 units per mg protein. Significant also observed between tissue types in the AAO specific activity with the albedo (64-70%), followed by the flavedo (26-34%) and the p examination of the seasonal changes in AAO specific activity in the albedo) of Satsuma mandarin fruit indicated the highest AAO activi

was between 2-4 g. The AAO activity then decreased as the fruit l  
Similar changes in the pattern of AAO specific activity were also o  
harvest years 1994 and 1995.

**Keywords:** [ascorbate oxidase](#), [ascorbic acid](#), [citrus fruit](#), [distributi](#)

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