Selected processing characteristics of new plum cultivars grown in the Czech Republic

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Fermentable sugars (the total of glucose, fructose, and sucrose), sorbitol content, dry matter content, and titrable acidity were monitored in fruits of 16 new plum cultivars from the harvests in 2004–2007. General linear model of two-factor grouping with testing of significance of simple contrasts with LSD method was used for statistical evaluation of plum cultivar chemical characteristics. Based on these results the tested cultivars were further divided into groups as regards their future processing into prunes, damson cheese or distillates. The traditional cultivar Italian Prune, grown in parallel, was used as the reference standard. Cultivars Gabrovská, Chrudimer, Elena, Hamanova, and President showed the best results and can be recommended for the production of distillates as well as prunes and damson cheese. Katinka, Anna Späth, and Veeblue are preferable for the production of distillates. Valjevka and Čačanska lepotica are suitable for processing into prunes and damson cheese. The substandard values of the parameters of concern were determined in Čačanska najbolja, Hanita, and Voyageur. Cultivars Bluefree, Stanley, and Valor were then valuated as the worst ones.

Keywords:

plum cultivars; processing characteristics; dry matter content; fermentable sugars; sorbitol; titrable acidity; prunes; damson cheese; distillates

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