

A STUDY OF THE QUALITY OF CHERRIES AND MORELLO CHERRIES

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Abstract

There is put forward a modern improved methodology for the complex assessment of the quality of fresh fruit, featuring the following new points: ***morphological description of fruits*** – determining the class - quality of fruits; organoleptic grading of the fruits on a scale of 1-100 - assessing the quality of fruits ***on the basis of the suggested marginal values for the individual grades***. The achieved results are complemented by the values, obtained for the physical and chemical indicators and provide generalized information on the composition, the nutritional and biological value of the fruit under study. The above methodology is applied in studying the quality of three sorts of cherry (“*Ranna ot Vil*”, “*Lionska ranna*” and “*Droganova zhalta*”) and two sorts of morello cherry (“*Oblachinska*” and “*Rekseler*”) vintage 2007 and 2008.