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Quality Components of Berries of Red Raspberry

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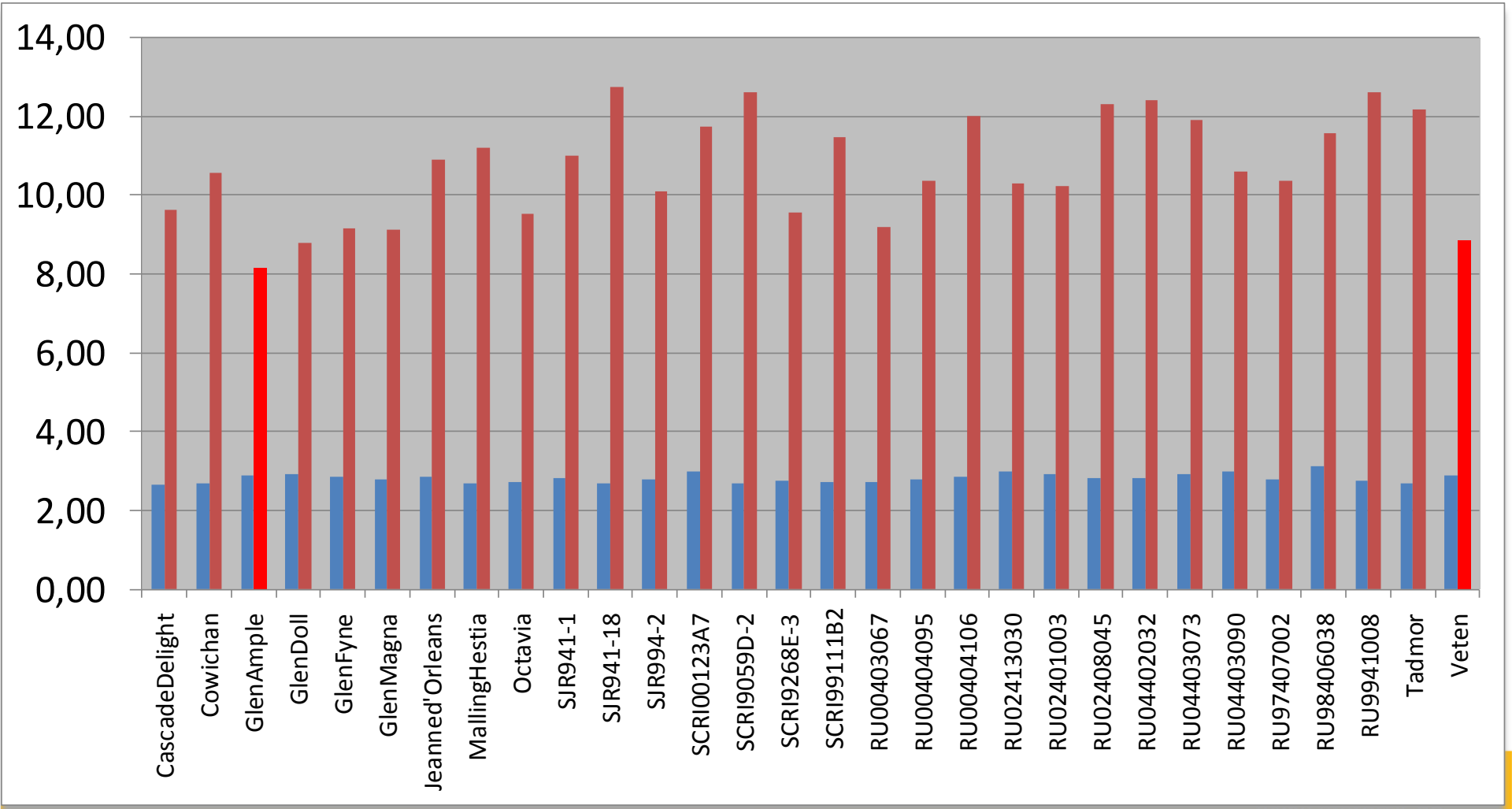
Project title: ”Cultivar of Strawberry and Red Raspberry for Proseccing”

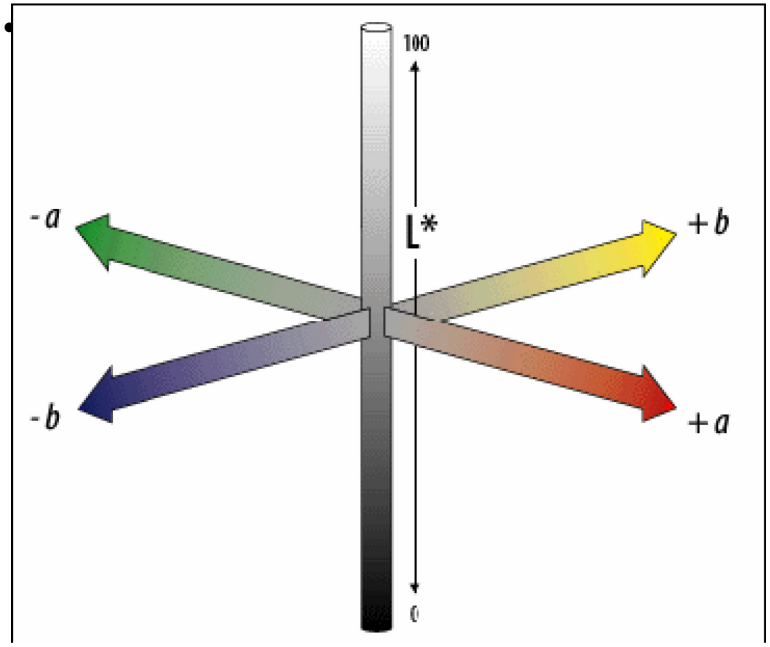
- There are several WPs from selection and testing seed plants in the field to analyses of
  - Colour (L*, a*, b-values, HunterLab)
  - Chemical compounds
- *Total antocyanins* (mg/100g FW)
- Total phenols (mg GAE/100g FW)
- Dry matter
- pH
- Soluble solids (Brix)
- Total ascorbic acid (mg/100 g FW)
- Titratable acids as citric acid (g/100 g FW)

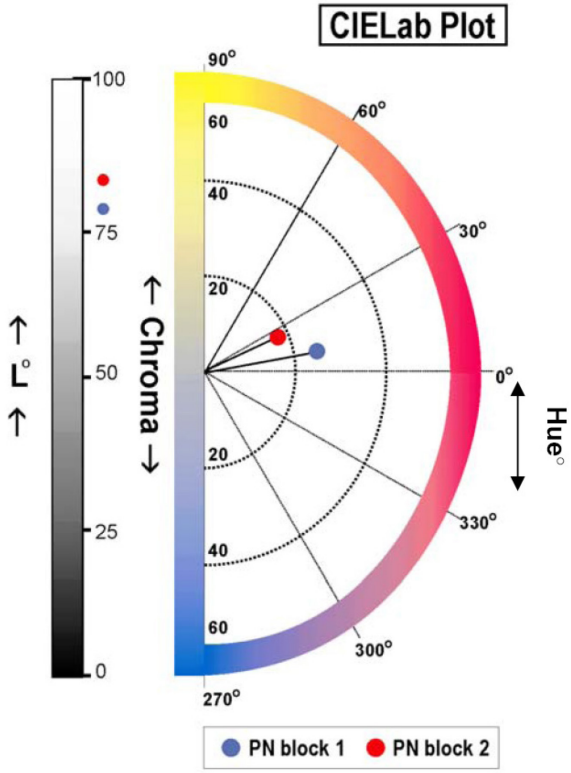
Soluble solids (Brix) and pH in cultivars and selctions of red raspberry



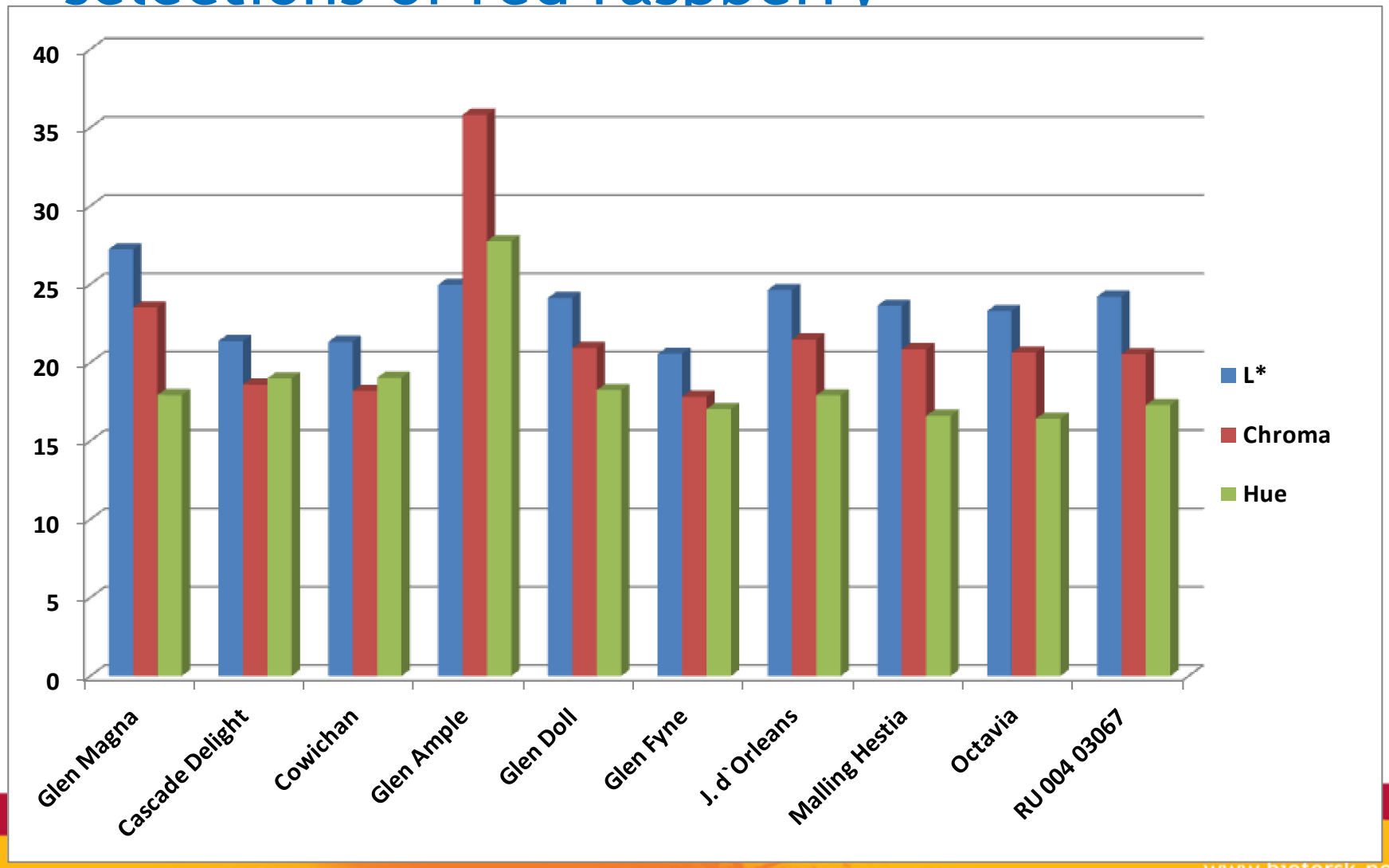
Colour measurements

- L = lightness (0 = black, 100 = white)
- A – values: (negative a = green, positive a = red)
- B - values: (negative b = blue, positive b = yellow)
- Hue = arctan b*/a* (high value = red-orange and low value = bluish colour)
- Chroma: transition from grey (low values) to pure colour (high values).

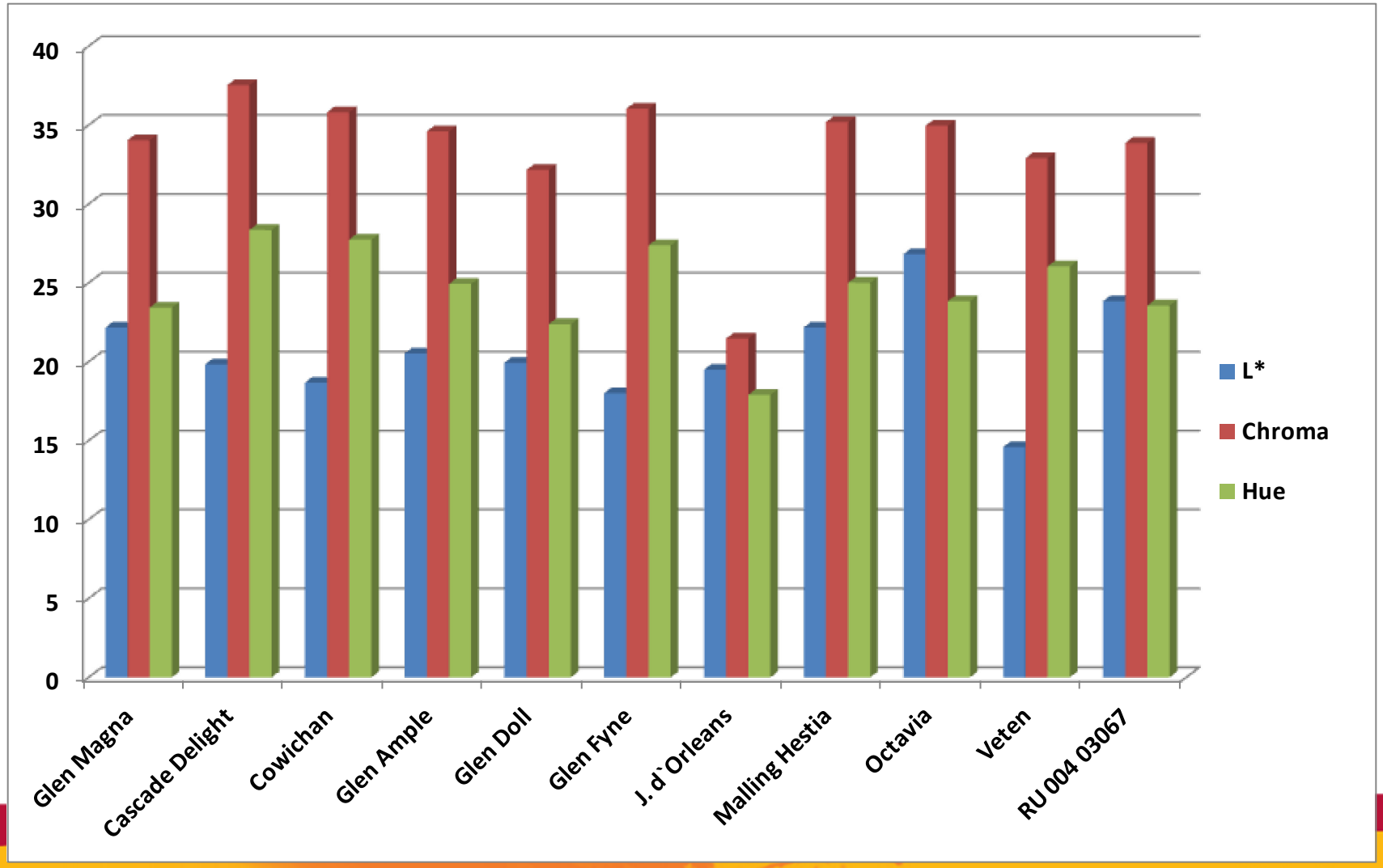




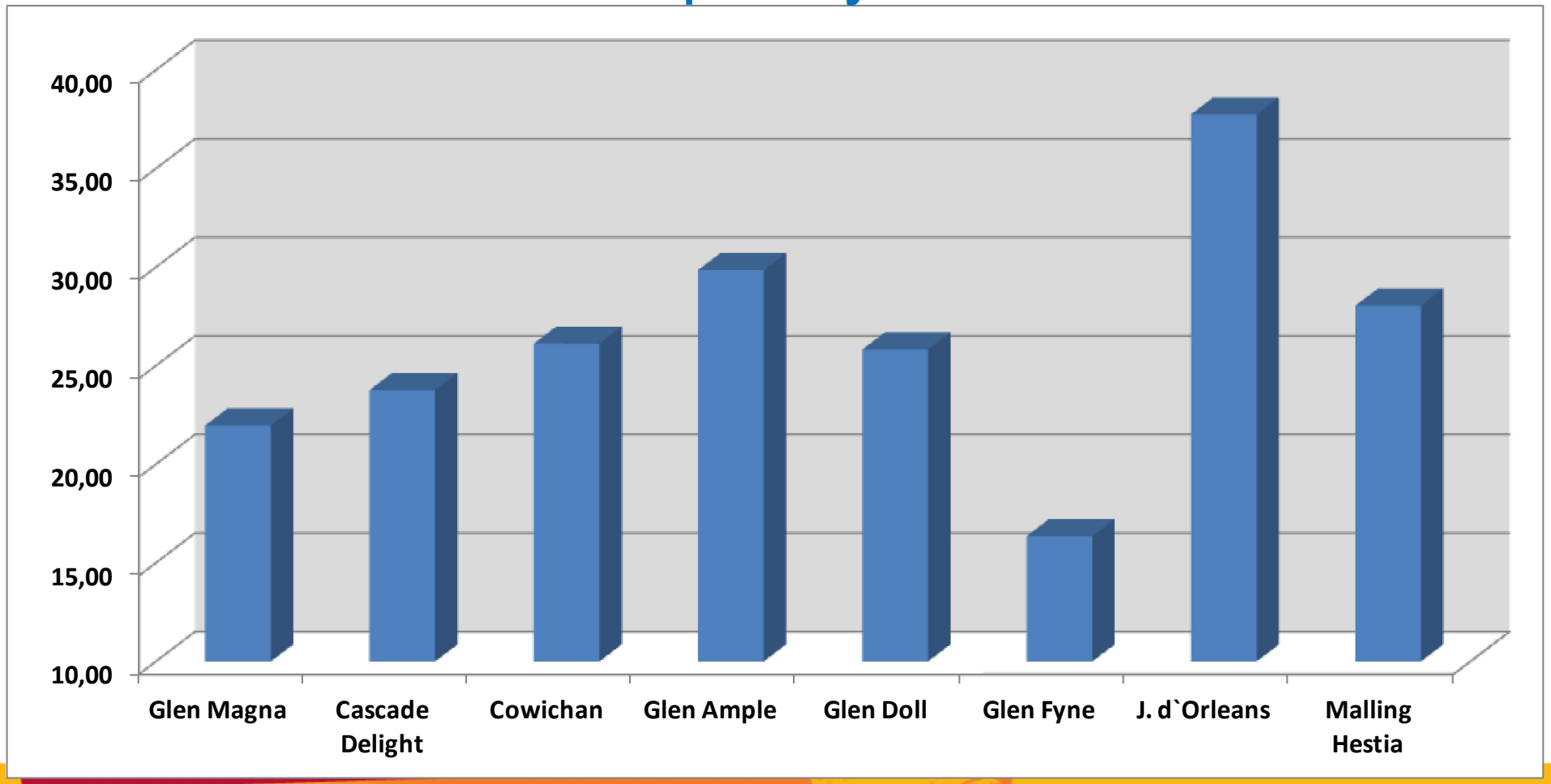
Outside colour of cultivars and selections of red raspberry



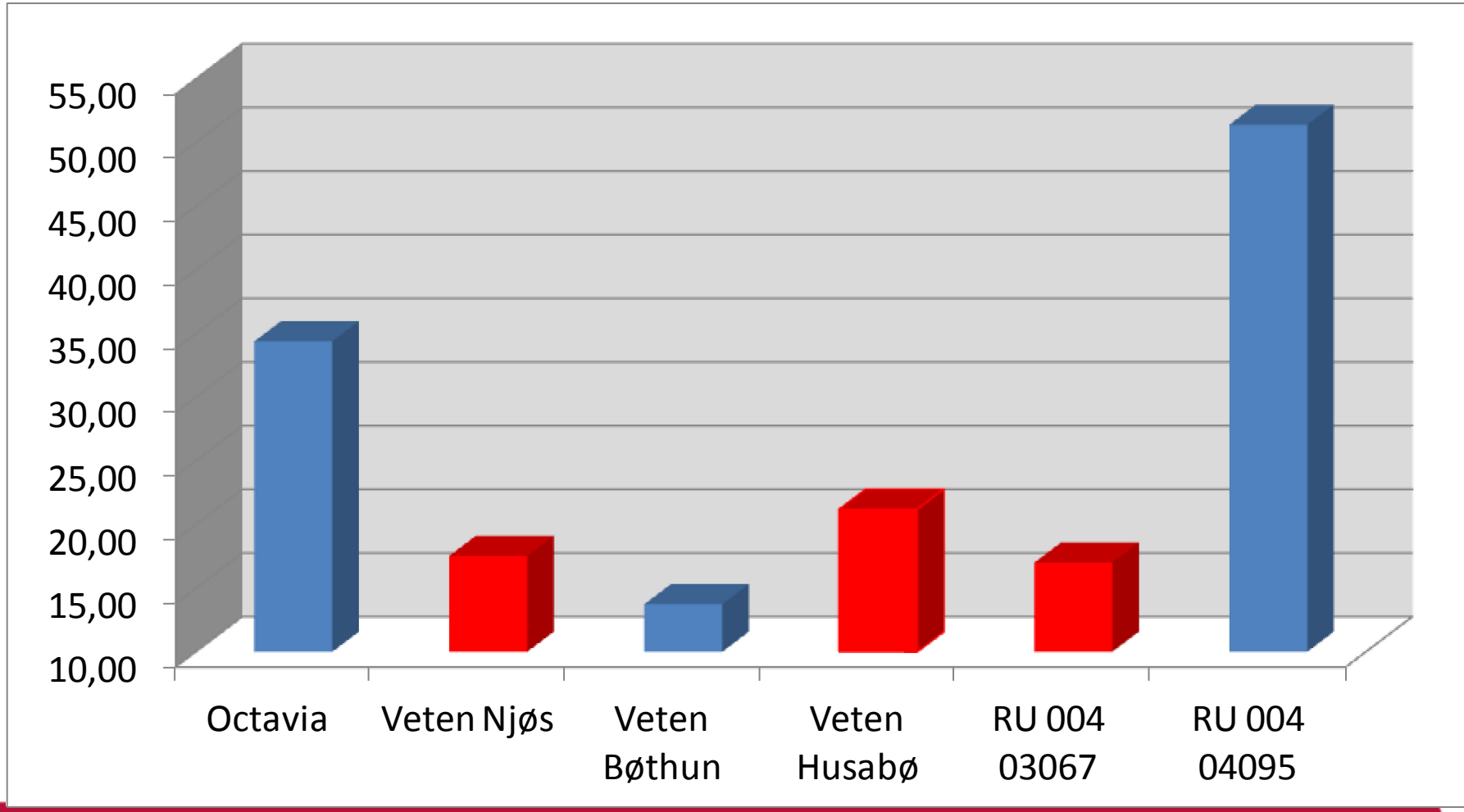
Colour of mashed raspberry cultivars and selections



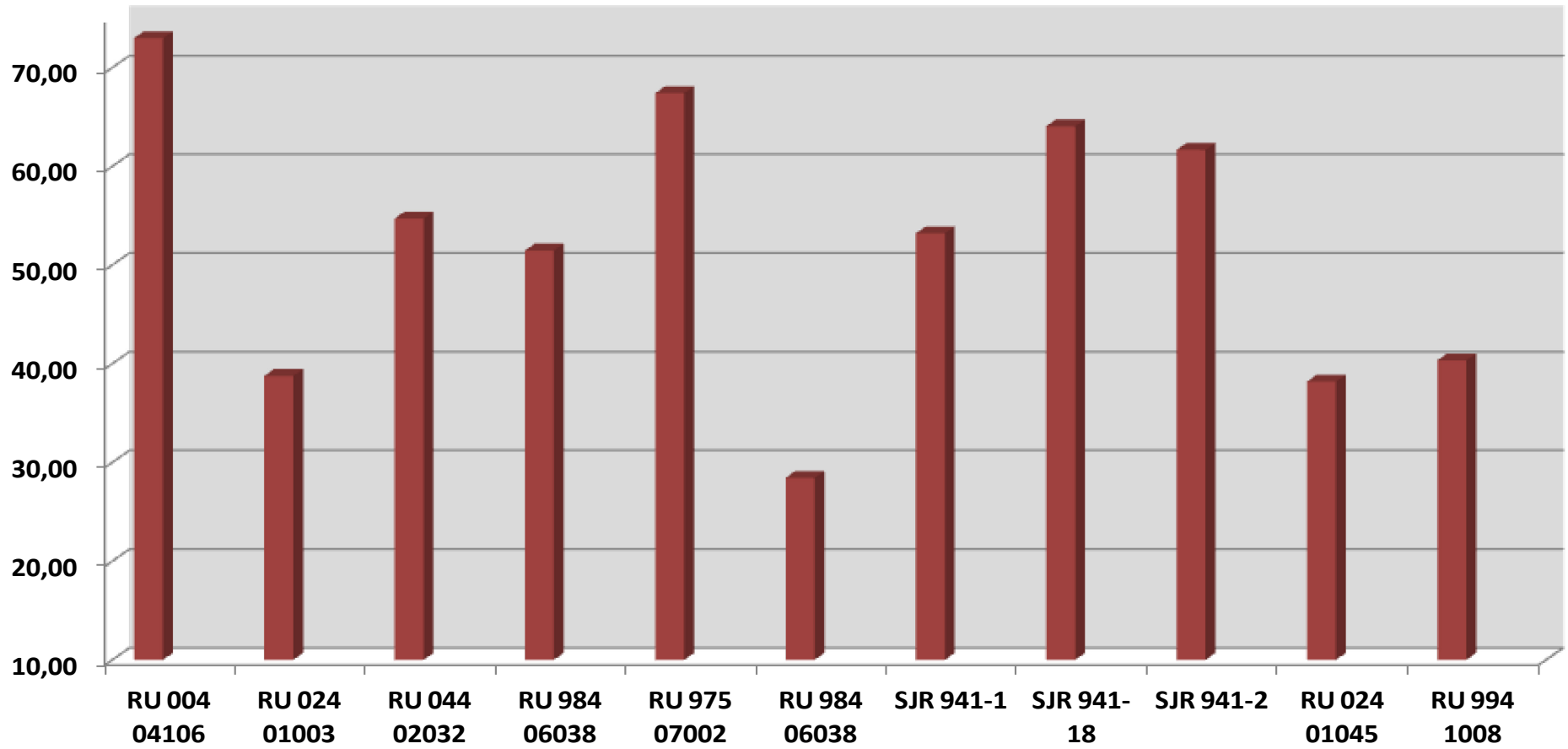
Total ascorbic acid (mg/100 g) in cultivars of red raspberry



Total ascorbic acid (mg/100 g) in cultivars and selections of red raspberry



Total ascobic acid (mg/100 g) in selections of red raspberry



Glen Ample

Thank you

Glen Fyne

Veten

Glen Doll