



Fig. 5. After-storage pericarp content of supersweet sweet corn cultivars and breeding lines from the fall, 1989 trial. Vertical line represents the LSD value ($P < 0.05$); N.S. = not significant.

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EVALUATION OF SELECTED SEEDLESS WATERMELON CULTIVARS DURING STORAGE

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Abstract. Eight selected cultivars of seedless watermelons, [*Citrullus lanatus* (Thunb.) Matsum and Nakai], were stored at 1 or 10°C for 2 weeks plus 1 week at 20°C. All melons were

harvested at about 10 day intervals from the same field for 3 storage tests. All cultivars were susceptible to chilling injury during 1°C storage. Total soluble solids content was higher at 1°C storage than at 10°C storage. Decay was higher at 10°C storage than at 1°C storage, however, the percent of marketable melons was higher at 10°C than at 1°C storage. Decay was much higher for melons of harvest 3 as compared to harvests 1 and 2. The cultivars 'Queen of Hearts' and 'Sunrise' offer the best storage potential of those tested.

Watermelon production in Florida has traditionally centered around production of large-sized, seeded watermelons. In the U.S., per capita consumption of watermelons dropped 38% (from 7.8 to 4.8 kg) between 1960 to 1980 (1). The drop in watermelon consumption has been attributed to the decrease in family size, inconvenience in handling large watermelons and eating seeded watermelons. Since 1980, per capita consumption of watermelons

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