

RUTGERS

New Jersey Agricultural
Experiment Station

Determining Harvest Maturity of Asian Pears

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Why Asian Pears?

- Unique flavor and texture
- Niche market
- Compatible growing conditions



- ## Rutgers Research on Asian Pears
- Thinning with
Maxcel
 - Asian Pear Multi
State Cultivar Trial
 - Composted Mulch
 - Vitazyme®



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Rutgers Snyder Farm Asian Pear Trials

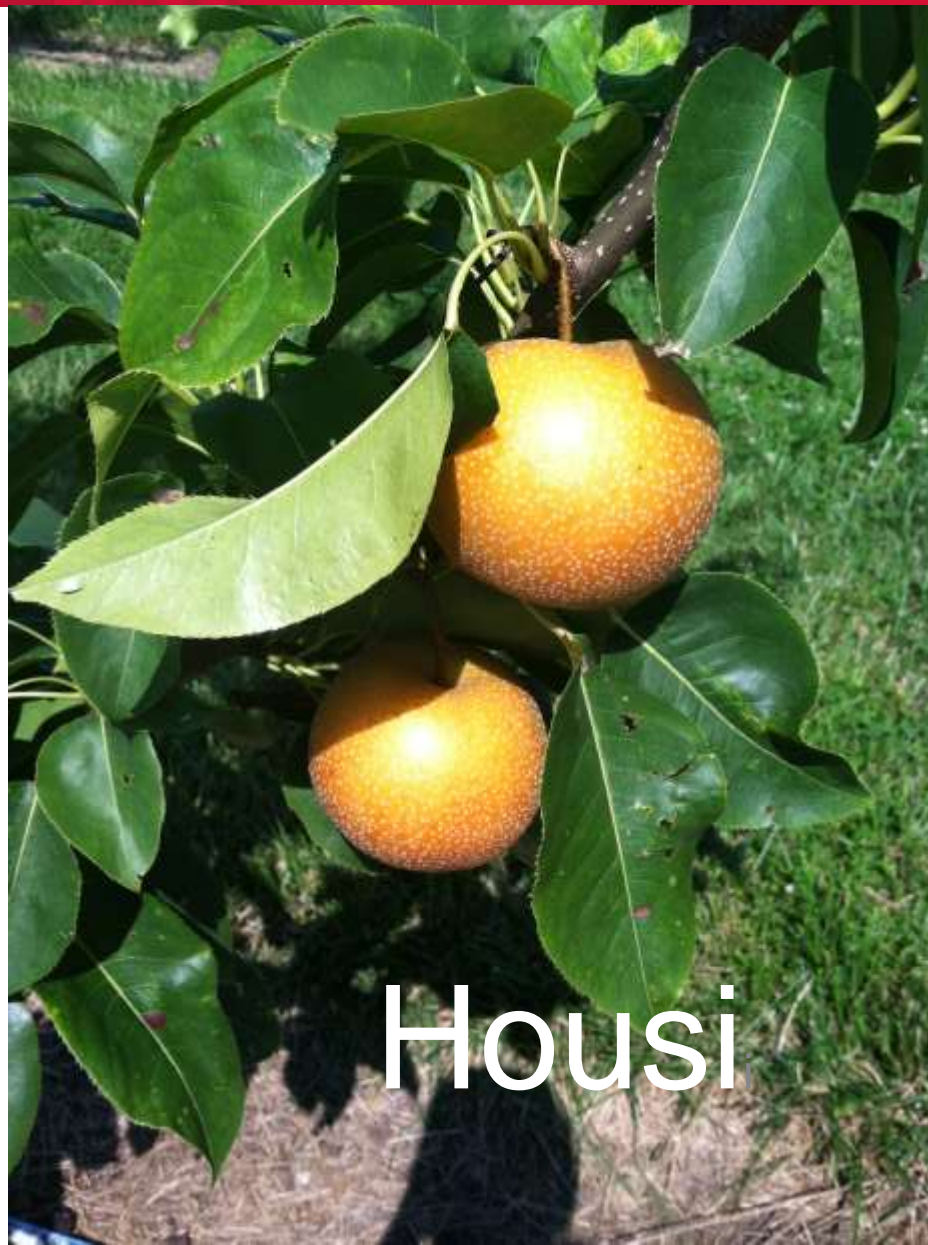
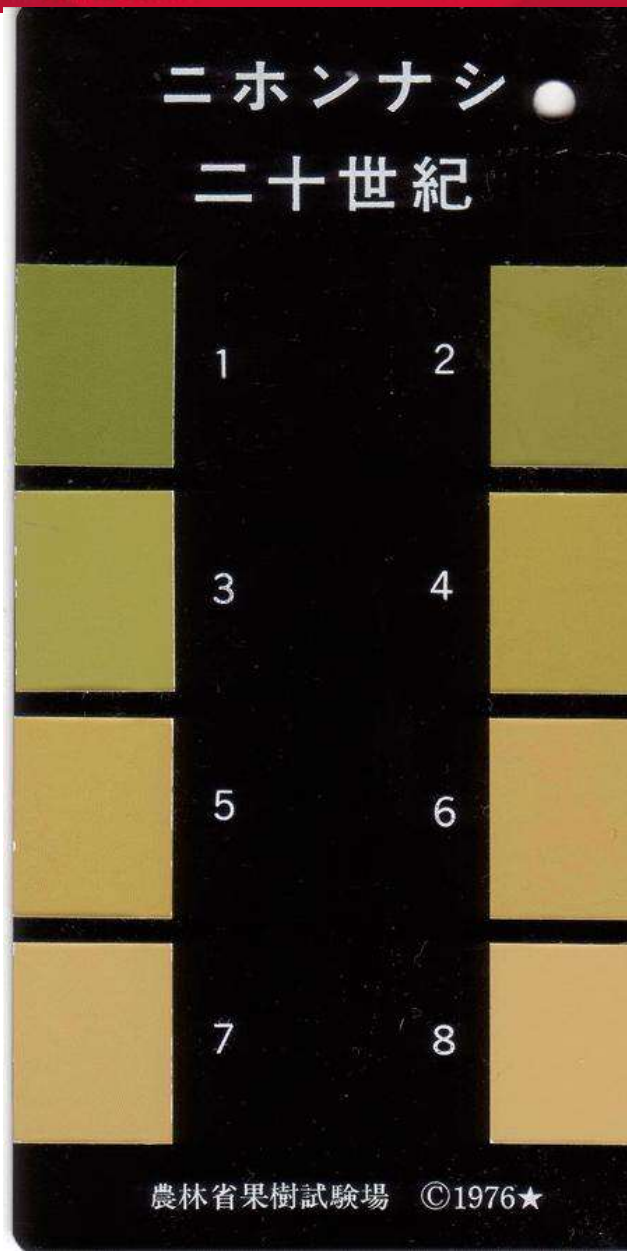


Challenges in determining Asian Pear Maturity

- Immature fruit taste bad, small fruit as well
- Fruit will not ripen in storage
- Pressure, Brix, are not indicators
- Cold nights do not hasten color or ripening
- They must be spot picked
 - Multiple times 3-5
 - Harvested tree ripe

How to Determine Asian Pear Maturity

- Color
 - background
- Taste
 - flavor
- Texture
 - Slicing method





Kosui

Texture

- Slicing method
 - Slices with a sharp knife should glide through it. If the knife encounters any
 - resistance, then
 - it's immature.



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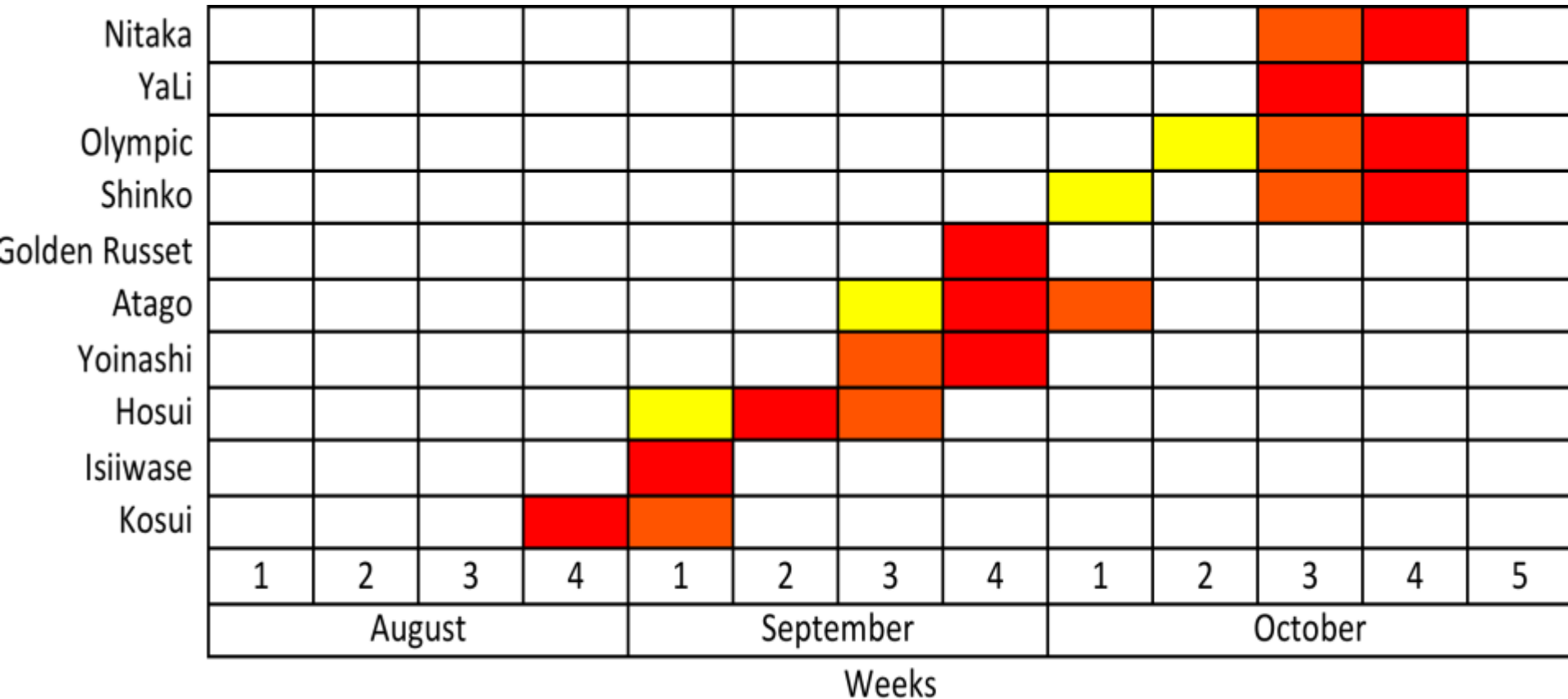


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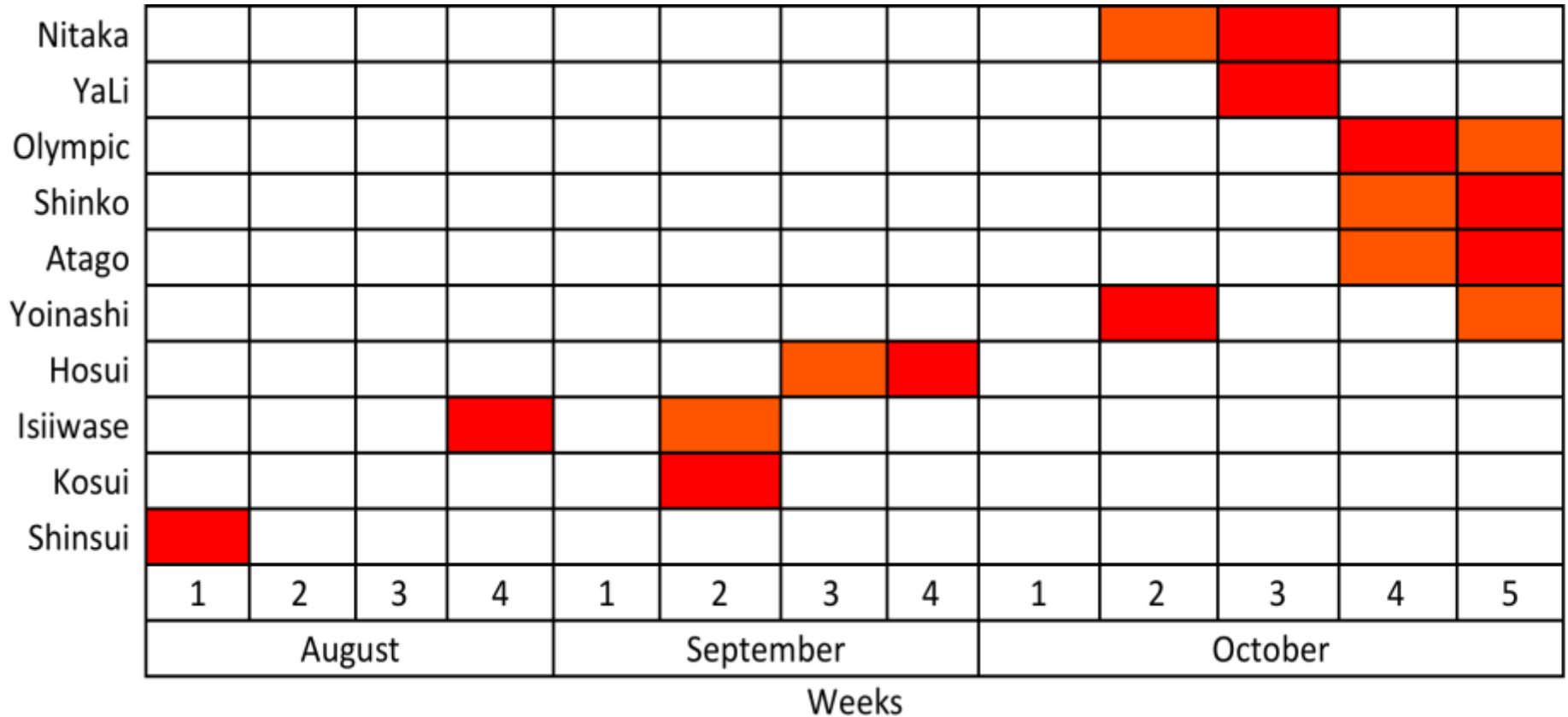


2013 New Jersey Harvest Dates



Color sequence represents increasing yield at each spot pick,
red color equals highest yield

2014 New Jersey Harvest Dates



Color sequence represents increasing yield at each spot pick,
red color equals highest yield