



REFERENCES

- Abeles, F.B. 1992. Fruit ripening, abscission, and postharvest disorders. In: Abeles, F.B., Morgan, P.W., Saltveit Jr., M.E. (Eds.), *Ethylene in Plant Biology*. Academic Press, San Diego, pp. 182-221.
- Akagi, T., Katayama-Ikegami, A. and K. Yonemori, 2011. Proanthocyanidin biosynthesis of persimmon (*Diospyros kaki*Thunb.) fruit. *Sci. Hortic.*, 130: 373–380.
- Alonso, J., Howel, N., and Canet, W. 1997. Purification and characterization of two pectinmetilesterase from persimmon (*Diospyros kaki*). *Journal of the Science of Food and Agriculture*, 75, 352–358.
- Ben-Arie, R., and Sonego, L. 1993. Temperature affects astringency removal and recurrence in persimmon. *Journal of Food Science*(6), 1397–1400.
- Besada, C., Jackman, R.C., Olsson, S., and Woolf, A.B., 2010. Response of ‘Fuyu’ persimmons to ethylene exposure before and during storage. *Postharvest Biol. Technol* 57, 124–131.
- Besada, C., Salvador, A., Arnal, L., and Martínez-Jávega, J.M., 2010. Optimization of the Duration of Deastringency Treatment Depending on Persimmon Maturity. *Acta Hortic.*858, 69–74.
- Cheng, Q., Liang, P.Z., Li, Y., and Li, B., 2015. Effects of 1-MCP on fruit softening and cell wall component variation of persimmon variety treated with CO₂. *J. China Agric. Univ.* 20, 92–99.
- Choi, H.S., Jung, S.K., and Kim, U.K., 2012. Storability of ‘Fuyu’ Sweet Persimmons as Affected by 1-MCP and MAP at Low Temperature. *J. Food Agric. Environ.* 10, 189–192.
- Choi, S., Kang, S., and Kim, T. 2006. Fruit characteristics and storability of 'Fuyu' persimmon as affected by location of the orchards and position within the tree canopy. *Weonye Gwaghag Gisulji*, Vol. 24, pp. 359-363.
- Chung, H.S., Kim, H.S., Lee, Y.G., and Seong, J.H., 2015. Effect of deastringency treatment of intact persimmon fruits on the quality of fresh-cut persimmons. *Food Chem.* 166, 192–197.
- Costa, C., Antonucci, F., Pallottino, F., Aguzzi, J., Sun, D., and Menesatti, P. 2011. Shape analysis of agricultural products: a review of recent research advances and potential application to computer vision. *Food and Bioprocess Technology*, 4(5), 673–692.
- Francis, F. J. 1995. Quality as influenced by color. *Food Quality and Preference*, 6(3), 149–155.
- George, A., Nissen, B., Broadley, R., Collins, R., Rigden, P., Jeffers, S., Isaacson, B., and Ledger, S. 2005. *Sweet Persimmon Grower’s Handbook*. Queensland Department Primary Industries and Fisheries Information Series qj05102
- Giordani, E., 2002. Varietal assortment of persimmon in the Countries of the Mediterranean area and genetic improvement. *Opt.Mediterr.*, 51: 23-37.



- Grossman, R. L., and Wisenblit, J. Z. 1999. What we know about consumers' color choices. *Journal of Marketing Practice: Applied Marketing Science*, 5(3), 78–88.
- Gu, H.F., Li, C.M., Xu, Y.J., Hu, W.F., Chen, M.H., and Wan, Q.H., 2008. Structural features and antioxidant activity of tannin from persimmon pulp. *Food Res. Int.* 41, 208–217.
- Guan, C.F., Chen, L., Chen, W.X., Mo, R.L., Zhang, Q.L., Du, X.Y., Liu, J.H., and Luo, Z.R. 2015. SSAP analysis reveals candidate genes associated with destringency in persimmon (*Diospyros kaki* Thunb.) treated with 40 °C water. *Tree Genet. Genomes* 11, 20.
- Huber, D.J., 2008. Suppression of Ethylene Responses through Application of 1-Methylcyclopropene: A Powerful Tool for Elucidating Ripening and Senescence Mechanisms in Climacteric and Nonclimacteric Fruits and Vegetables. *HortScience* 43, 106–111.
- Itamura, H. 1986. Relationship between fruit softening, respiration, and ethylene production after destringent treatment by alcohol in Japanese persimmon (*Diospyros kaki* Thunb. var. Hiratanenashi) fruits harvested at various stages. *J. Jpn. Soc. Hort. Sci.* 55, 89-98 (in Japanese with English abstract).
- Itamura, H., Kitamura, T., Taira, S., Harada, H., Ito, N., Takahashi, Y., and Fukushima, T. 1991. Relationship between fruit softening, ethylene production, and respiration in Japanese persimmon 'Hiratanenashi'. *Jpn. Soc. Hort. Sci.* 60, 695-701 (in Japanese with English abstract).
- Iwatsubo, T., Takahashi, T., Nakagawa, H., Ogura, N., and Sato, T. 1992. Purification and some properties of acid invertase of persimmon fruits. *Bioscience, Biotechnology and Biochemistry*, 56(12), 1959–1961.
- Jackman, R., Lupton, T., Coppock, P., Mowat, A. and Woolf, A. 2003. *Best Practice Guide for Improving Persimmon Taste*. New Zealand : Ministry of Agriculture and Forestry.
- Joshi, V.K., Panesar, P.S., Rana, V.S., and Kaur, S. 2017. *Science and Technology of Fruit Wine Production*. Cambridge: Academic Press.
- Kitagawa, H., and Glucina, P. G. 1984. "Persimmon Culture in New Zealand," Science Information Publishing Centre, Wellington.
- Kitagawa, H., and Glucina, P. G. 1984. *Persimmon Culture in New Zealand*. Wellington : Science Information Publishing Centre.
- Kramer, A. 1976. Use of colour measurements in quality control of food. *Food Technology*, 30, 62–64. 66, 68, 70–71.
- Leon, K., Mery, D., Pedreschi, F., and Leon, J. 2006. Color measurement in L* a* b* units from RGB digital images. *Food Research International*, 39(10), 1084–1091.
- Li, Y., Lu, H.Y., Cheng, Q., Li, R., He, S.H., and Li, B., 2016. Changes of reactive oxygen species and scavenging enzymes of persimmon fruit treated with CO₂ destringency and the effect of hydroxyl radicals on breakdown of cell wall polysaccharides in vitro. *Sci. Hortic.* 199, 81–87.



- Luo, Z. 2007. Effect of 1-methylcyclopropene on ripening of postharvest persimmon (*Diospyros kaki L.*) fruit. *LWT - Food Science and Technology* 40, 285-291.
- Macrae, E. A. 1987. Development of chilling injury in New Zealand grown 'Fuyu' persimmon during storage. *New Zealand Journal of Experimental Agriculture*. 15:3. 333-344
- Matsuo, T., and Itoo, S., 1982. A model experiment for de-astringency of persimmon fruit with high carbon dioxide: in vitro gelation of kaki-tannin by reacting with acetaldehyde. *Agric. Biol. Chem.* 46, 683-689.
- Matsuo, T., Itoo, S., and Ben Arie, R., 1991. A model experiment for elucidating the mechanism of astringency removal in persimmon fruit using respiration inhibitors. *J. Jpn. Soc. Hortic. Sci.* 60, 437-442.
- Munera, S., Besadab, C., Blasco, J., Cubero, S., Salvador, A., Talens, P., and Aleixos, N., 2017. Astringency assessment of persimmon by hyperspectral imaging. *Postharvest Biol. Technol.* 125, 35-41.
- Nakano, R., Kubo, Y., Inaba, A., and Harima, S. 2003. Involvement of stress-induced ethylene biosynthesis in fruit softening of 'Saijo' persimmon fruit. *Acta Horticulturae*, 219-226.
- Niikawa, T., Inari, T., Ozeki, T., and Mitsui, B. 2005. Effects of 1-methylcyclopropene on flesh firmness during storage of pollination-constant and non-astringent cultivars of Japanese persimmon (*Diospyros kaki*). Vol. 52, pp. 68-73.
- Nisha, P., Singhal, R. S., and Pandit, A. B. 2011. Kinetic modelling of colour degradation in tomato puree (*Lycopersicon esculentum* L.). *Food and Bioprocess Technology*, 4, 781-787.
- Ortiz, G. I., Sugaya, S., Sekozawa, Y., Ito, H., Wada, K. and Gemma, H. 2005. Efficacy of 1-methylcyclopropene (1-MCP) in prolonging the shelf-life of 'Rendaiji' persimmon fruits previously subjected to astringency removal treatment. *Journal of the Japanese Society for Horticultural Science* 74, 248-254.
- Pereira, A. C., Reis, M. S., and Saraiva, P. M. 2009. Quality control of food products using image analysis and multivariate statistical tools. *Industrial and Engineering Chemistry Research*, 48(2), 988-998.
- Pesis, E., Levi, A., and Ben-Arie, R. 1988. Role of acetaldehyde production in the removal of astringency from persimmon fruits under various modified atmospheres. *Journal of Food Science*, 53(1), 153-156.
- Pesis, E., Levi, A., and Ben-Arie, R., 2006. Deastringency of persimmon fruits by creating a modified atmosphere in polyethylene bags. *J. Food Sci.* 51, 1014-1016.
- Saltveit, M.E. and L.L. Morris. 1990. Overview of chilling injury of horticultural crops. In: Wang, C.Y. (Ed.), *Chilling Injury of Horticultural Crops*. CRC Press, Boca Raton, FL, pp. 3-15.
- Sugiura, A., 2005. Retrospects and prospects on persimmon research. *Acta Hortic.* 685, 177-186.



- Suzuki, T., Someya, S., Hu, F., and Tanokura, M., 2005. Comparative study of catechin compositions in five Japanese persimmons (*Diospyros kaki*). *Food Chem.* 93, 149–152.
- Taira, S., and Ono, M. 1997. Reduction of astringency in persimmon caused by adhesion of tannins to cell wall fragments. In *Proceedings of the 1st Persimmon Symposium*(pp. 235–241).
- Takata, M., 1983. Respiration, ethylene production and ripening of Japanese persimmon fruit harvested at various stage of Development. *J. Jpn. Soc. Hort. Sci.* 52, 78-84 (In Japanese with English abstract).
- Toye, J.D., Glucina, P.G., and Minamide, T. 1987. Removal of Astringency and Storage of ‘Hiratanenashi’ Persimmon Fruits. *New Zealand Experimental Agriculture*. 15:3. 351-355.
- United States Department of Agriculture. -. Classification for Kingdom Plantae Down to Species *Diospyros kaki* L. f. https://plants.usda.gov/java/ClassificationServlet?source=display&class_id=DIKA2. Access on 24th July 2019.
- Vidrih, R., Simcic, M., Hribar, J., and Plestenjak, A. 1994. Astringency removal by high CO₂ treatment in persimmon fruit (*Diospyros kaki*). *Acta Horticulture*, 368, 652–656.
- Vidrih, R., Simcic, M., Hribar, J., and Plestenjak, A. 1994. Astringency Removal by High CO₂ Treatment in Persimmon Fruit (*Diosyros kaki*). *Acta Horticulture*, 368, 652–656.