

**FRUIT QUALITY IN AN AVOCADO CULTIVAR COLLECTION** A-150

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In the period 1997 – 2002 thirteen avocado selections from the breeding programs of the University of California (1) and the Volcani Institute of Israel (3) were studied together with Pinkerton, Hass, Reed and the local selection Perrinda.

The following parameters were studied in soft fruits: skin resistance to penetrometer, percentage skin, seed and pulp, peeling ability, body and stem end rots, seed tightness, fiber, flavour and percentage dry matter in the pulp.

Hass and Pinkerton dry matter contents increased first and had consequently better flavour in January – March. In July BL 122 and Harvest kept flavour equal or better than Hass or Reed but neither of them was better than Hass before July. In no period did they have the good peeling characteristics of Hass.

Adi, from Israel, had some outstanding characteristics in May – June like low rotting, good peeling ability, small seed and high internal quality.