Kajian Kualitas Buah Pepaya Koleksi PKBT-IPB
Study on Fruit Quality of PKBT – IPB ' Papaya

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ABSTRACT

Research was objected to study physical and chemical characteristic of 75% and 100% ripe of 8 genotypes of papaya *i.e.* IPB1, IPB 2A, IPB 3, IPB 3A, IPB 4, IPB 7, IPB 8, and IPB 9 were picked at 25% yellow skin. The experiment was conducted in split plot wih completely randomized block design. The main plot was ripening periods of 75% ripe and 100% ripe, while the genotypes were taken for sub-plot. There is no significant different on physical and chemical characteristics between papaya at 75% and 100% ripe. Flesh firmness of IPB 9 was better than IPB 1, IPB 4 and IPB 8. Ascorbic acid content of IPB 4 (107.36 mg/100 g) was higher than that of IPB 2A and IPB 3A. Carotenoid content of IPB 4 (29,73 mg/100g) was higher than that of the other genotypes.