

**THE EFFECT OF VARIETY AND RIPENING, AND STORAGE AT QUALITY
MELON FRUITS. *Cucumis melo* L.**

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ABSTRACT.

The study was carried out at Horticulture Department laboratories college of Agriculture university of Tikrit on two varieties of melon Annans and kataa nafesah, The fruit received from Horticulture Department research station at tow mature stages first at full colour and the second at mature green, the fruits were divided in two groups first stored in wet ventilated at 14 c and 70%RH while the other groups stored in ventilated store.

The fruits stored 4 days at ventilated storage and 14 days at wet ventilated storage , Factorial experiment in completely Random Design (CRD) with three replicates for each treatment, 3 factors in fruit 4 days stored and 2 factors at 14 days stored ,L.S.D. at 5% was used to separated the means .

The annans fruits low weight loss percentage and high pressure ,respiration and bio heat production. the fruit mature green allow weight loss percentage and significantly high pressure , TSS, respiration bio heat production.

The wet ventilated store was allow weight, TSS and increased total sugars ,respiration rate and bio heat production. The fruits stored 14 days at Ventilated storage, Annans fruits ahigh pressure,TSS,sugars, respiration and bio heat production. the fruit mature green allow weight loss percentage and significantly high pressure , Tss, sugars , respiration and bio heat production.

