ABSTRACT

The last decade pomegranate production has increased and gained large reputation due to the antioxidant activity and health benefits that provides like antibacterial, antifungal and anticancer. The significance of pomegranate lead to the production of a wide range of products. Therefore is essential to evaluate different local cultivars, to gain knowledge for the potential and dynamic of Cyprus pomegranate cultivars. The main objective is the evaluation of local varieties, which they may have future perspective in the local or international market. In the current study five local varieties ('Siokolata', 'Ormideiwtiki', 'Aspri', 'Parperi' and 'Aspermi'), were compared with three commercial varieties ('Wonderful', 'Acco' and 'PG116'). To do so, a general evaluation included measurement of the fruit (length, equatorial diameter and weight), aril (weight, length and width), seed (weight, length and width) and juice (acidity, TSS, and MI) characteristics had to be estimated. Significant differences between the cultivars where observed especially for the weight and size of the fruit and arils. Total acidity also had significant difference affecting the Maturity index. It turned out that Cyprus varieties are sweet, showing a preference for sweet pomegranates. The study concluded that the two local varieties 'Aspri' and 'Siokolata', characterized as sweet and dynamic cultivars, being in the same levels of acceptance by the consumers, compared with the commercial varieties ;Wonderful', 'PG116' and 'Acco'. The variety 'Aspri' was early harvested and 'Siokolata' had big juicy arils.

Keywords: pomegranate, Cyprus cultivars, organoleptically characteristics