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EFEITO DA ÉPOCA DE OFERTA E CLASSIFICAÇÃO, NA QUALIDADE DE FRUTOS DE MANGUEIRA (*Mangifera indica* L. cv. 'TOMMY ATKINS')

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O objetivo deste estudo foi verificar a influência da época de oferta e da classificação comercial sobre a qualidade de mangas `Tommy Atkins' comercializadas no Entreposto Terminal da Companhia de Entrepostos e Armazéns Gerais de São Paulo-CEAGESP. Foram analisadas 11 das principais características físico- químicas de frutos de 3 épocas distintas em caixa de 12 frutos, caixas de 15 frutos e caixas com frutos não padronizados. Os frutos comercializados no início da estação apresentaram menores rendimentos de polpa (74,9%), valores de pH menos elevados (4,24), menores teores de SST (14,5) e menor relação Brix/acidez (52,9). Os frutos não padronizados apresentaram menores teores de SST (14,2), menores teores de açúcares totais (9,5), menor relação brix/acidez (52,2) e valores de pH menos elevados (4,23).

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POTENTIAL FOR PLANTING EXOTIC FRUITS

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As exotic fruits here it is understood some tropical fruits from other countries or areas not well known in São Paulo State, taken in relation the ecological condition of this state. The data discussed in this work are based on the information obtained at the FCAV-UNESP in Jaboticabal, SP, which maintain a germoplasm in colaboration with EMBRAPA. There are commented information on flowering, fruit set, production and fruit quality of some fruit as araçá boi (**Eugenia stipitata**), mapati (**Pouroma cecropiaefolia**), sapota (**Matisia cordata**), abiu gigante (**Pouteria cainito**), biriba (**Rollinia mucosa**), cainito (**Chrysophyllum cainito**), abricó (**Manea americana**), mamey (**Colocarpum sapota**), canistel (**Pouteria campechiana**), governor's plum (**Flacortia indica**), **Spondias mangifera**, carambola (**Averrhoa carambola**), litchi (**Litchi chinensis**), longan (**Euphoria longana**), wampi (**Clausena lansium**), Costa Rica guava (**Psidium friedrichstalianum**), atemoya (**A. squamosa x A. cherimola**), Dovialis hybrid, black sapota (**Diospyrus ebenaster**), mabolo (**Diospyrus discolor**), jujuba (**Ziziphus jujuba**). Other exotic fruit are commented based on general information.

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COCONUT AS FRESH FRUIT

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In the tropical countries where it grows, the coconut palm has many uses. Immature coconut fruit, known as tender nuts, are often harvested to drink the sweet water that fills the cavity of the nut. They are selected just at the stage when the fruit has reached full size and the endosperm has begun to develop as a thin jelly lining the shell. The coconut palm flowers and fruits throughout the year and tender nuts can be continuously harvested. Harvesting tender nuts reduces or eliminates production of mature nuts but increases yield, in terms of nut number by as much as twenty-five percent. Edible husked coconuts are

known in Asia and the Pacific. Other sorts, which have endosperm which remain jelly-like and fills the cavity at maturity have an established market. Dwarf varieties, varieties with very many small fruit and varieties with brightly coloured fruit are all known. Agriculturally, these coconuts are as easy to grow as existing varieties. Standard selection and breeding techniques can be used to produce varieties suited to fresh fruit production. Embryo culture methods are available and tissue culture and bioengineering techniques are being researched. The additive-free coconut water, has a sugar and inorganic salt content comparable to stamina augmenting artificial drinks promoted by athletes. The oil content and fatty acid composition of the tender nut presents no problems for the cholesterol anxious. The coconut flavour is well known and liked. There should be no health hazards from a plant that has been associated with human diet for hundreds of thousands of years.

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THE AVOCADO CROP IN THE HIGHLANDS OF THE ESPIRITO SANTO STATE, BRAZIL.

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The avocado (**Persea americana** Mill) is a relatively new fruit crop in the Espírito Santo State, Brazil. It was mainly planted in home gardens since the last century.The crop diffusion in highlands of the State was made by italian immigrants and initially it was planted in small orchards for the soap industry. At this time the growers did not graft the plants and this created a great phenotypical variability. It allowed to obtain high yield plants with good agronomic traits. The high quality fruits were searched by farmers and propagated in the region after 1950. In local selections the most important are the cultivars Fortuna and Primavera with yield about 30t/ha, and are responsible for more than 40% of the actual production in the state. Currently the orchards in the highlands of the Espírito Santo, are cultivated in the altitudes from 600 to 1.550m, with average annual temperature higher than 18° and rainfall of 1.200mm per year. The hybrids of 'Antilian', 'Guatemalan' and 'Mexican' races are widespread in commercial orchards. The 'Antilian hybrids have been cultivated for home markets, 'in natura'. The harvesting time is from March to November. The avocado fruits produced out of the main season March-June are often marketed at higher prices. The most damaging pest is the fruit borer **Stenoma catenifer** that can cause yield loss of about 60% if control measures are not followed. **Sphaceloma perseae** is the most important pathogen that reduces the commercial value of the fruits. **Phytophthora** root rot is other important disease on soils with poor drainage.

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RENDIMENTO E QUALIDADE DOS FRUTOS DE MAMÃO (*Carica papaya* L.) DO GRUPO SOLO E FORMOSA NA REGIÃO NORTE DO ESPÍRITO SANTO.

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A grande expansão do plantio de mamão verificada nos últimos anos no Espírito Santo suscitou a introdução de novos materiais genéticos e a conseqüente necessidade de caracterizar e avaliar os seus padrões produtivos e qualitativos de forma prevenir a difusão de genótipos de mamão com baixa capacidade de adaptação, pouco produtivos, com frutos de baixa qualidade e com menor tolerância às doenças e pragas. Em função disso, em junho de 1985, a EMCAPA instalou um experimento na região Norte do Estado, principal região produtora da cultura, onde foram avaliadas a produção e a qualidade dos frutos, entre outros parâmetros, de onze genótipos de mamão. O experimento foi instalado na Fazenda Experimental de Cricaré, município de São Mateus, situada em região de clima (Aw) e solo Latossolo Vermelho Amarelo (LVd_{11}). O ensaio foi instalado no delineamento experimental blocos ao acaso, com três repetições e 18 plantas por parcela. Dos quatro genótipos de mamão do grupo 'Solo' analisados, o