

## Dessert properties of seabuckthorn fruit from the National genetic collection

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The aim of the research was to select initial material for creating of dessert seabuckthorn cultivars. In total 30 cultivars and hybrids of different origin were used for the study.

Dry matter was determined gravimetrically, total sugar — by using Bertrand spectrophotometric method; the content of titratable acidity — titrated with 0.1 N NaOH. Mean fruit weight was defined by weighing 100 typical fruits. Grouping of cultivars was carried out according to List of descriptors for the species *Hippophae rhamnoides* L. (1993). The results were statistically processed by software STATISTICA 6.0.

Significant differences in all studied parameters were observed. The average fruit weight was 0.4–0.9 g. Dry matter content ranged from 13.72 % to 23.73 %. Cultivars with high content of dry matter dominated. Content of titratable acids varied from 1.07 % to 3.93 %. The level of total sugar and sugar/acid ratio was low and amounted to 0.75–4.43 % and 0.8–2.9 %, respectively.

Hybrid 38-90 was selected as a source of the large-fruited (> 0,8 g). ‘Trophimovskaya’, ‘Desert Maslichnyi’, ‘Podarok Sadu’, ‘Riabinka’, ‘Nivelena’, ‘Zolotaya Kosa’, ‘Plamennaya’ and 18-89 were selected on sugar ( $\geq 3.5$  %); ‘Dar Kazakovu’, ‘Zolotaya Kosa’, ‘Mariya’, 121-2009-02, 03-22-00 and 125-2008-01 — on low acidity ( $\leq 1.5$  %); ‘Plamennaya’, ‘Zolotaya Kosa’, ‘Dar Kazakovu’, ‘Riabinka’, 18/89 and 125-2008-01 — on sugar / acid ratio ( $\geq 2.0$ ).

**Keywords:** Belarus, dry matter, fruit weight, *Hippophae rhamnoides*, titratable acids, total sugar