



## Research Paper

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# Evaluation of certain papaya varieties and hybrids for physico-chemical characteristics

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**ABSTRACT :** Papaya (*Carica papaya* L. Caricaceae) is a fruit crop of commercial significance in tropical and subtropical regions of the world. The field genebank at Indian Institute of Horticulture Research, Bangalore, consists of 26 varieties. Ten varieties from the above 26 were evaluated along with two hybrids 39 and 57. The present investigation was conducted to assess the physico-chemical characteristics of these varieties of papaya under Bangalore conditions. The results revealed that the varieties Sunrise Solo, Waimanalo and the hybrids 39 and 57 had medium sized fruits. The fruit cavity index was low in the varieties Sunrise Solo, Pink Flesh Sweet and hybrids H-39 and H-57. Further, Sunrise Solo recorded the highest plant height and the least was observed in Pusa Dwarf. The weight of the fruits was found to vary from 486.67g in Sunrise Solo to 1380.33g in Pusa Dwarf. The pulp thickness, TSS and ascorbic acids were found to be maximum in the hybrids 39 and 57. The lowest titratable acidity was observed in case of hybrids H-39 and H-57.

**KEY WORDS :** *Carica papaya*, Fruit weight, Fruit cavity index, Pulp thickness, Total soluble solids (TSS), Total carotenoides, Ascorbic acid, Titrable acidity

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