Preliminar physical chemical analysis of selected quenepa (*Melicoccus bijugatus*) clones in relation to post- harvest characteristics of the fruit

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The tropical fruits are desired by international markets, especially by those markets in which the Latin people predominate. In Puerto Rico, they have found diverse types of quenepa (*Melicoccus bijugatus*), each of which presents representative characteristics as for the size, flavor, quantity of pulp, time of harvest, and others. The area of original distribution of this fruit extends from the north of South America, Central America and the Caribbean. The principal intention is to determine the adherence of the pulp in the seed and to relate to the qualities post harvest and shelf life of the fruit. Five varieties named as Perfa, Jose Pabón, Soto Mayor, Fela and Sasa, (100 g each) were evaluated in which it was determined the yield of the pulp by two simple methods of agitation, and by means of vacuum. Also, it was determined the quantity of solid soluble total, pH, acidity and color. The design is factorial with three repetitions. The preliminary results showed that the method more effective to obtain the pulp of quenepa is with vacuum obtaing 47 %; and the means of pressure in the minor adherence was 10 inch of pressure and for the highest adherence the value was 27 inch of pressure. With other methods of agitation there has been a yield of pulp of 42 %. In addition the quantity of solid soluble ranges between 18 and 22 °Brix. By means of which we can concluded the variety which adherence is minor is the Sasa.