Factors affecting storage life of the "Bidaneh sefid" and "Sorkh phakhri" table grapes.

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For achievement of the best storage conditions for grape cultivars,several experiments were conducted in a completely randomized block design with 3 replications. In these experiments, the effect of different storage temperatures (0oc, 2oc and 4oc) and 90 percent of relative humidity on storage life of two Iranian grape cultivars "Bedaneh sefied" and "Sorkh Phakri" were studied.
The Benomyl fungicide was applied at 500 mg/lit (a.i.)1 to the grape cultivars 10 days before harvesting.
The results of this study showed that changing of temperature from 0¢ to 4¢ during the long period of storage, reduced the weight of 100 berrier and grape kept at 0¢ showed desirably condition. A Positive correlation (r= + 0.9) was found between the total soluble solids (T.S.S.) and dry matter percent, and also between the flavour index (T.S.S./T.A) and T.S.S. , Correlation between titrable acidity (T.A.)and T.S.S and also between flavour index and (T. A.) were negative (r= - 0.9).

identified:

A. Cultivated seedless barberry, *B.* Wild seeded barberry, *C.* Ornamental barberry.

Likewise, some rare samples in gardens and natural habitants of barberry with different diversity in size, colour, flavour, and number of berries in cluster, together with shape, size and number of seeds in a berry were identified.

At present, collection garden of barberry species with 33 sucker of plants with typical characteristics is being established at «Asre-Enghelab» Research Complex in Mashhad. This collection is ready for further studies.