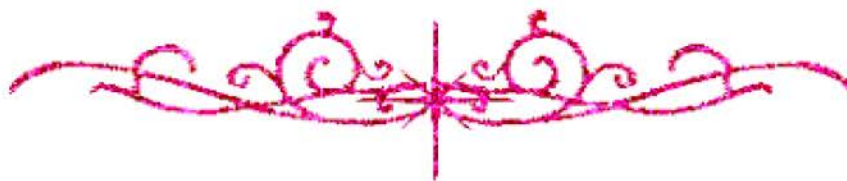


# بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ





# شبكة المعلومات الجامعية التوثيق الالكتروني والميكروفيلم



# جامعة عين شمس

التوثيق الإلكتروني والميكروفيلم

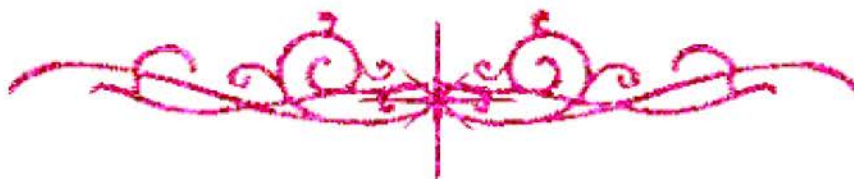
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نقسم بالله العظيم أن المادة التي تم توثيقها وتسجيلها  
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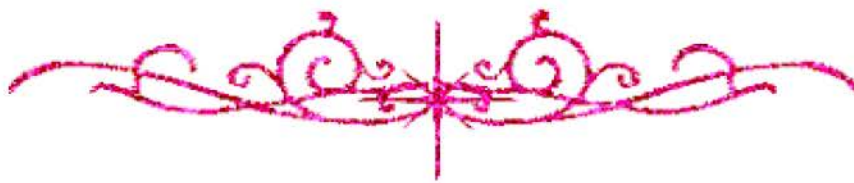
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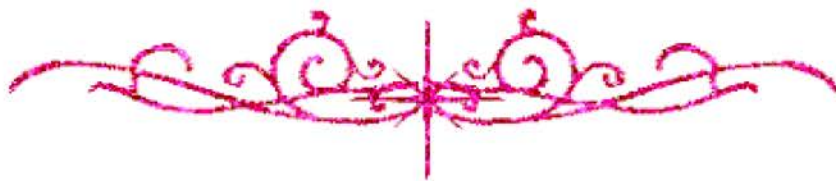


# بعض الوثائق الأصلية تالفة





# بالرسالة صفحات لم ترد بالأصل





B1A--A

# STUDIES ON PHYSIOLOGICAL EFFECTS OF SOME GROWTH REGULATORS ON BANATY GRAPES DURING STORAGE

By

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(1978)

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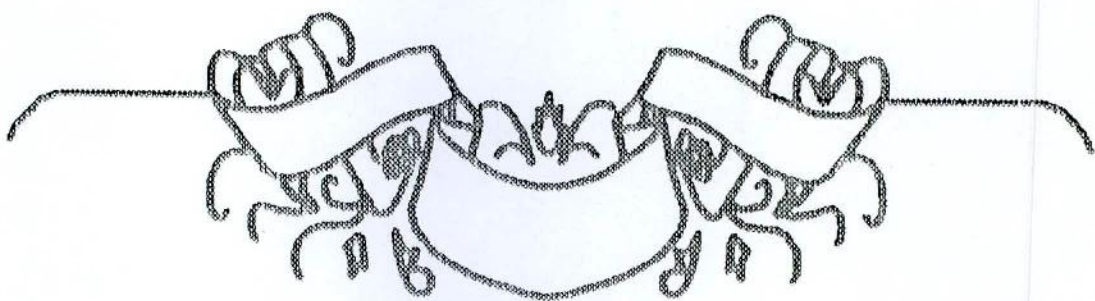
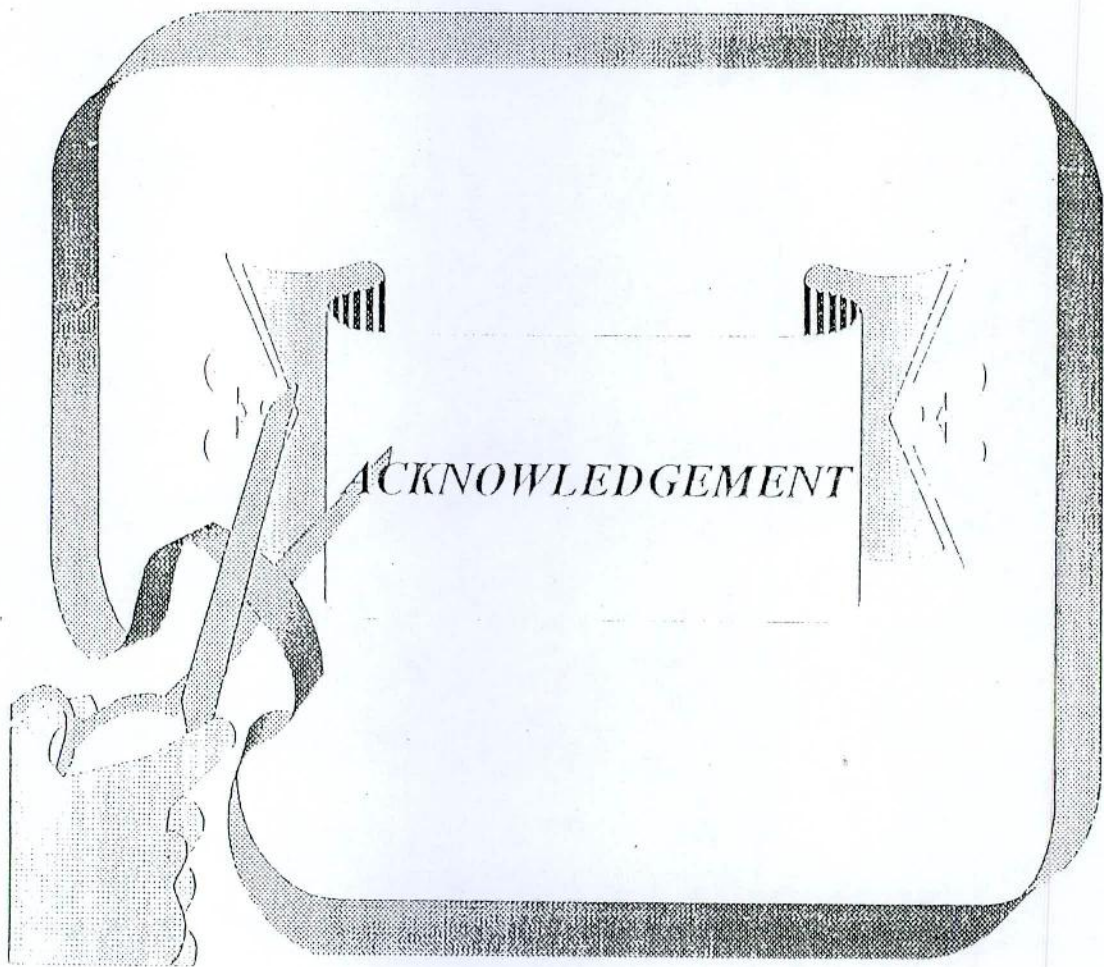
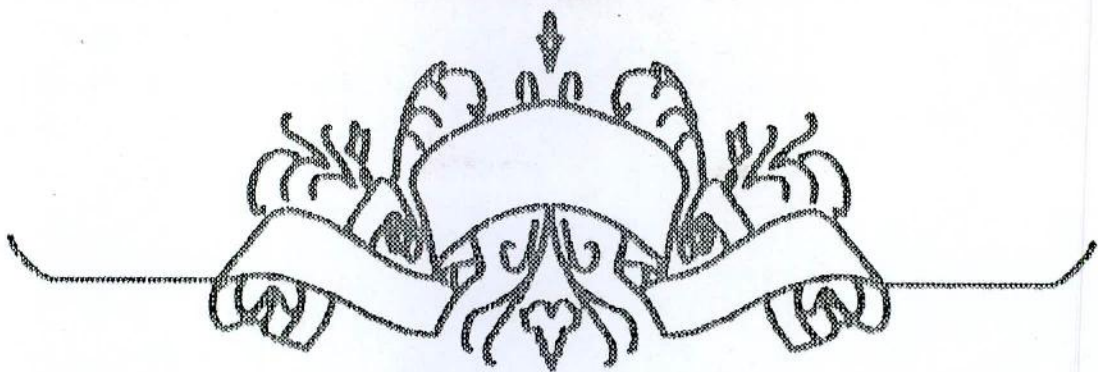
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Date:     /     /1998

**TO**  
**THE PROPHET OF ALLAH**  
**AND THE TEACHER OF OUR MASTER**  
**MOHAMMED PEACE AND**  
**GRACE BE UPON HIM**





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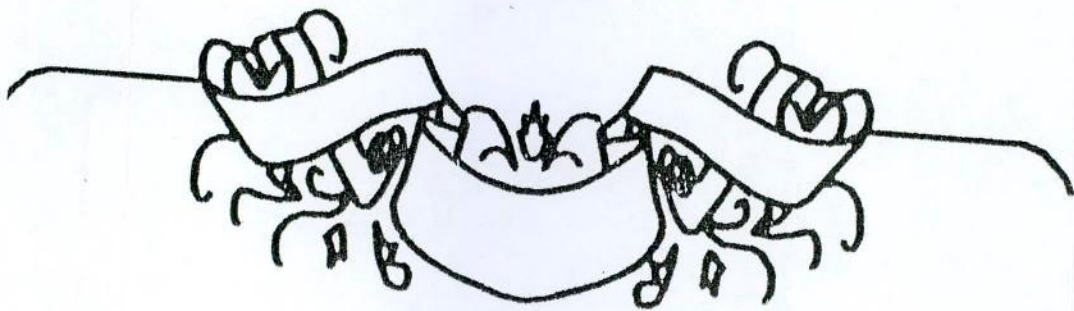
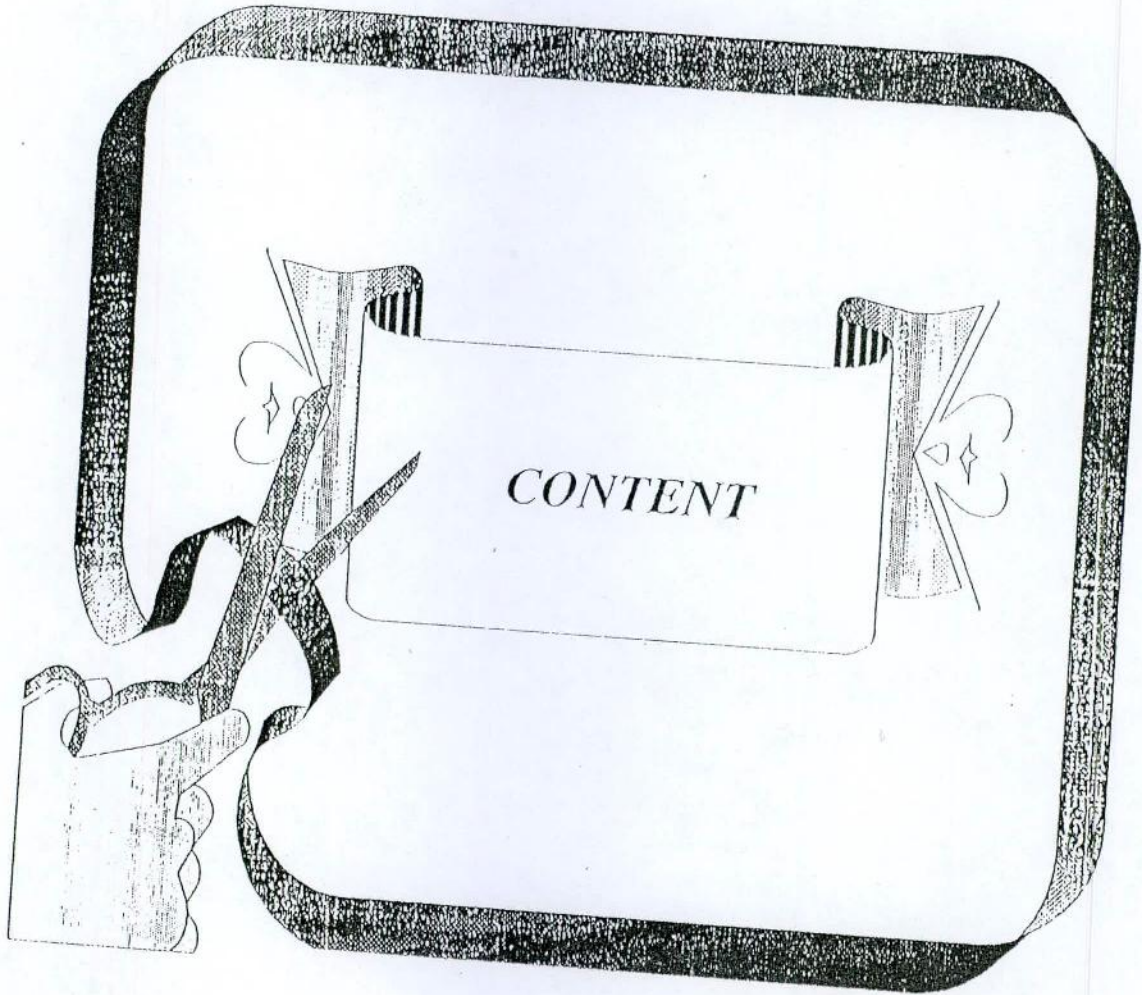
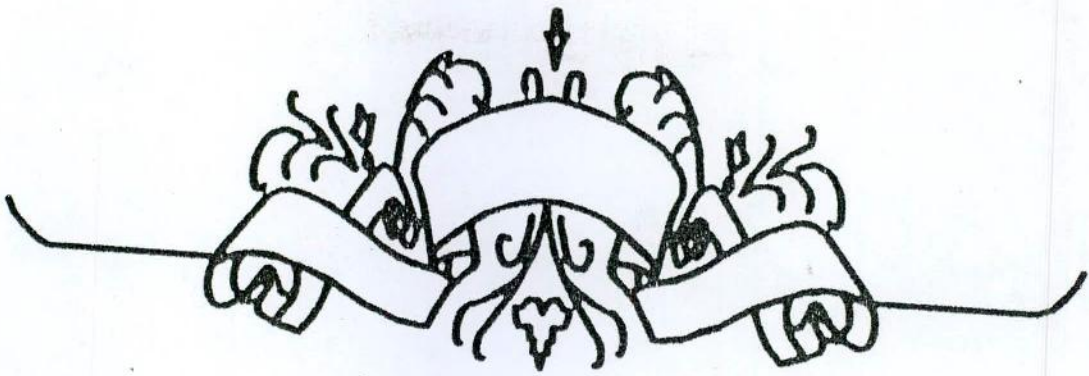
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# CONTENTS

	Page
1. INTRODUCTION .....	1
2. REVIEW OF LITERATURE .....	2
2.1. Effect of GA <sub>3</sub> , Ki and CCC applications on grapevine production and the behaviour of grapes during cold storage .....	2
2.1.1. Brief view on response of grape productivity to GA <sub>3</sub> , Ki and CCC applications .....	2
2.1.2. Brief view on grape berry characteristics in response to GA <sub>3</sub> , Ki and CCC applied at different times during grapevine growth .....	10
2.1.3. Effect of GA <sub>3</sub> , Ki and CCC on the behaviour of grapes during cold storage .....	12
2.1.3.1. Effect of GA <sub>3</sub> , Ki and CCC on grape physical character during cold storage .....	12
2.1.3.2. Effect of GA <sub>3</sub> , Ki and CCC application on berry chemical characteristics during cold storage .....	21
3. MATERIALS AND METHODS .....	26
4. RESULTS AND DISCUSSION .....	31
4.1. Effect of Gibberellic acid (GA <sub>3</sub> ), Kinetin (Ki) and Cycocel (CCC) applied through growth season on physical characteristics of "White Banaty" seedless grapes during cold storage .....	31
4.1.1. Berry weight (g) changes during cold storage in response to GA <sub>3</sub> , Ki and CCC applications through growth season of grape vines .....	31
4.1.2. Berry volume (cm <sup>3</sup> ) changes during cold storage in response to GA <sub>3</sub> , Ki and CCC applications through growth season of grape vines .....	40
4.2. Effect of Gibberellic acid (GA <sub>3</sub> ), Kinetin (Ki) and Cycocel (CCC) applied through growth season on chemical properties of "White Banaty" seedless grapes during cold storage .....	48
4.2.1. Total soluble solids percentage (TSS%) .....	48
4.2.2. Titratable acidity percentage % .....	56
4.2.3. Total soluble solids/acid ratio .....	63
4.2.4. Reducing sugar contents .....	70
5. SUMMARY AND CONCLUSION .....	77
6. LITERATURE CITED .....	79
ARABIC SUMMARY .....	-

**REPRODUCTION**  
**PROHIBITED**

## 1. INTRODUCTION

Grape is one of the most important and favourable fruits in Egypt. Therefore, strictly and strenuous efforts always have been exerted not only to increase production of grapevine, but also to improve quality of grape berries.

No doubt that process of handling and storage for local or export market is an important and of vital interest as well as fruit production and improving yield and fruit quality. Thus, there is a desperate need for studying how to extend marketing period using pre- and/or post-harvest treatments to reduce loss fruits.

Therefore, this investigation was aimed to study the effect of pre-harvest treatments with some concentrations of Gibberellic acid ( $GA_3$ ), Kinetin (Ki) and Cycocel (CCC) applied during growth season on "White Banaty" seedless cv. (Thompson Seedless) grapevine cv. and the behaviour of grapes during cold storage.

**REVIEW OF LITERATURE**

**REVIEW OF LITERATURE**