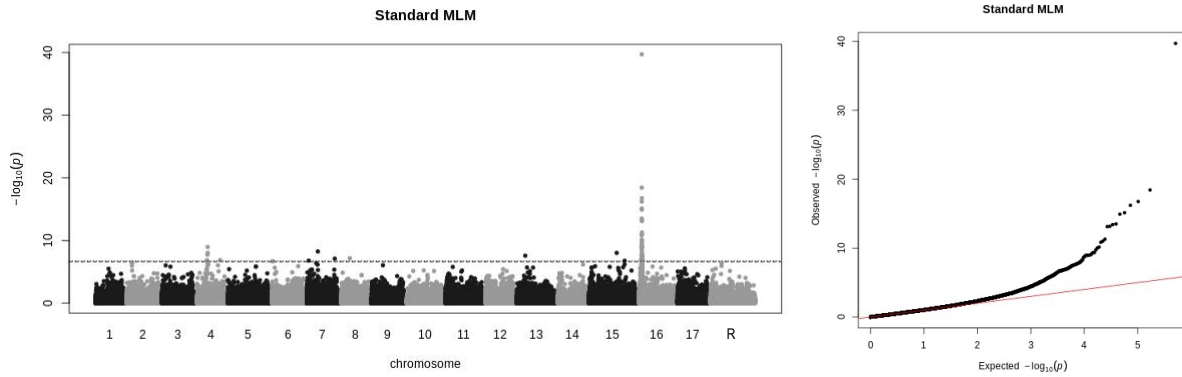
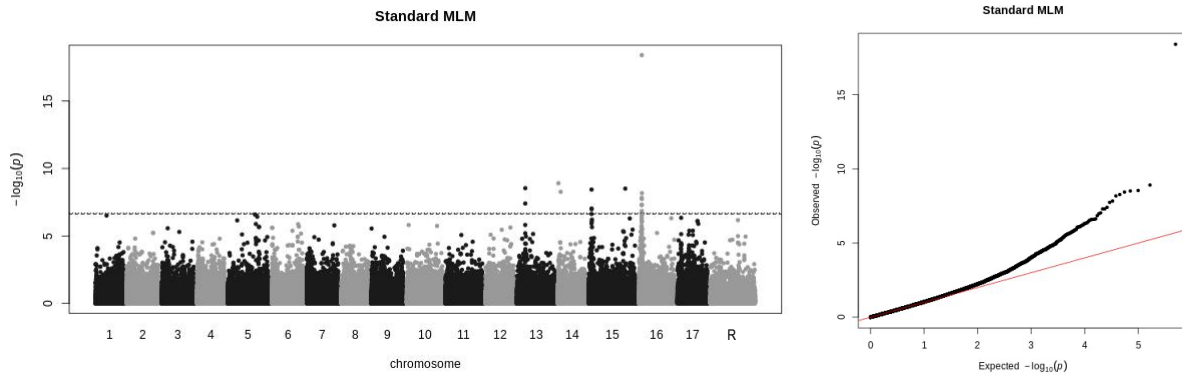


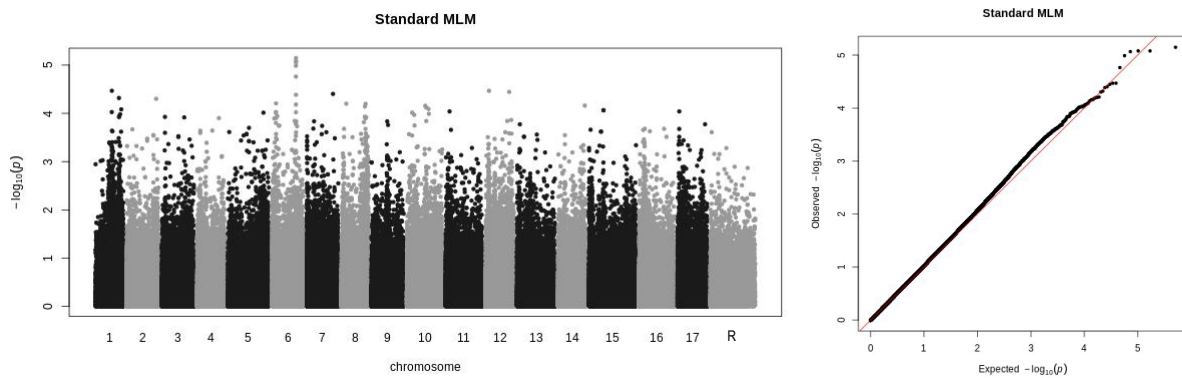
Acidity at harvest (N=780)



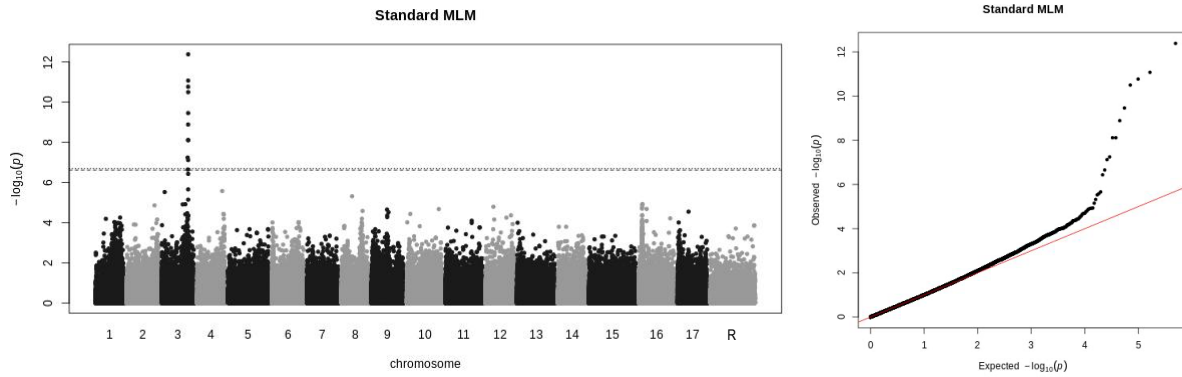
Acidity after storage (N=548)



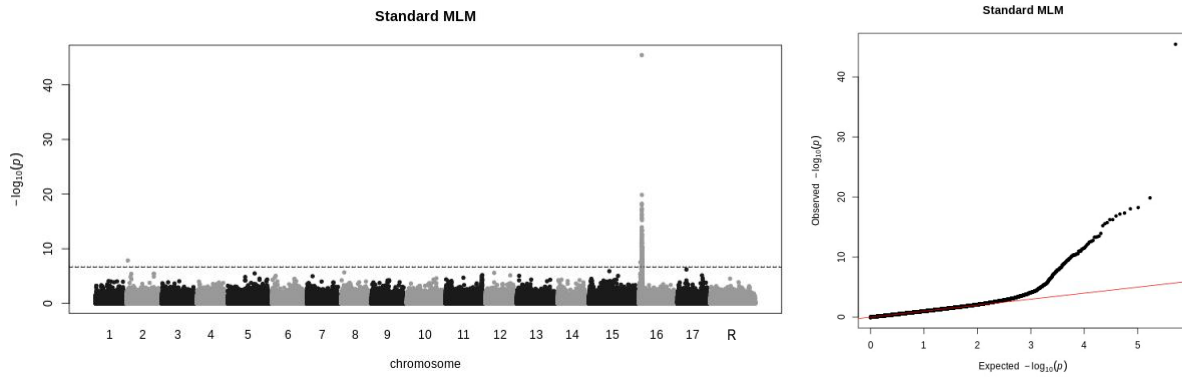
SSC at harvest (N=802)



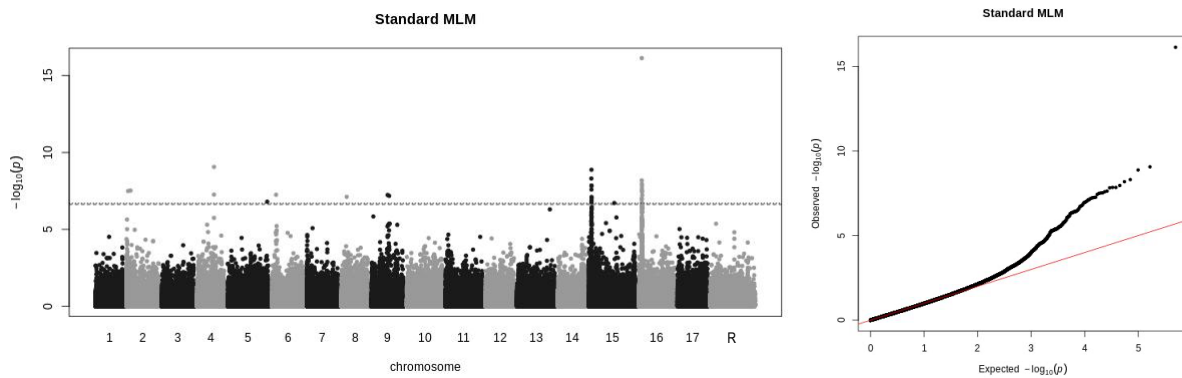
SSC after storage (N=566)



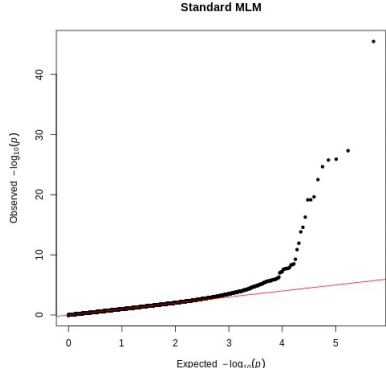
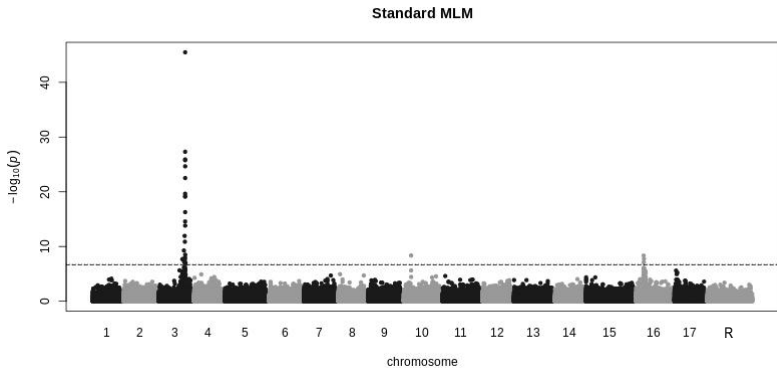
SSC/acidity ratio at harvest (N=780)



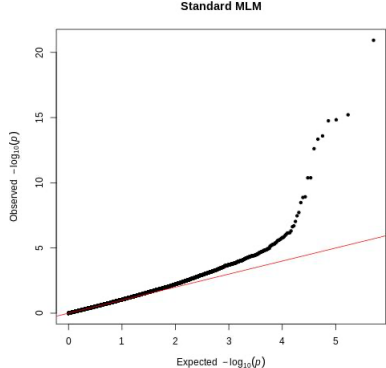
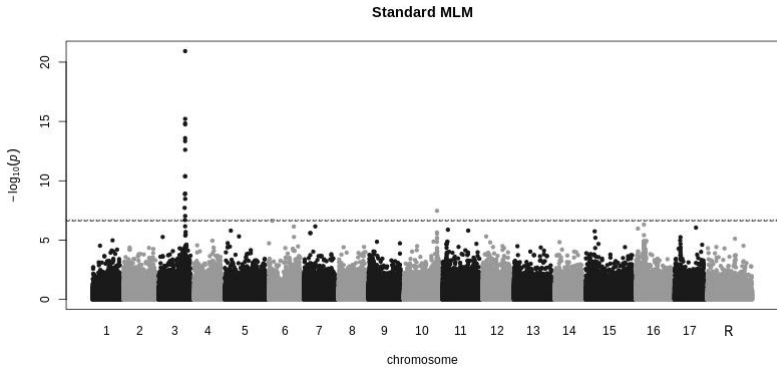
SSC/acidity ratio after storage (N=549)



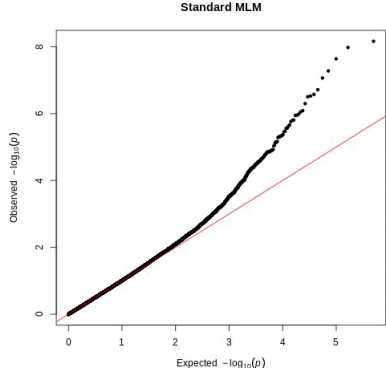
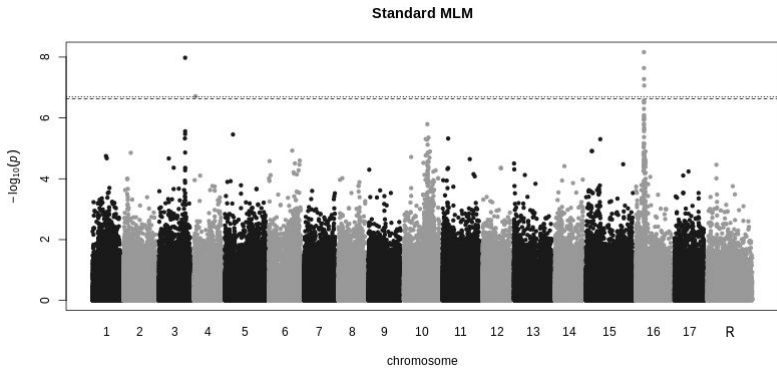
Harvest date (N=811)



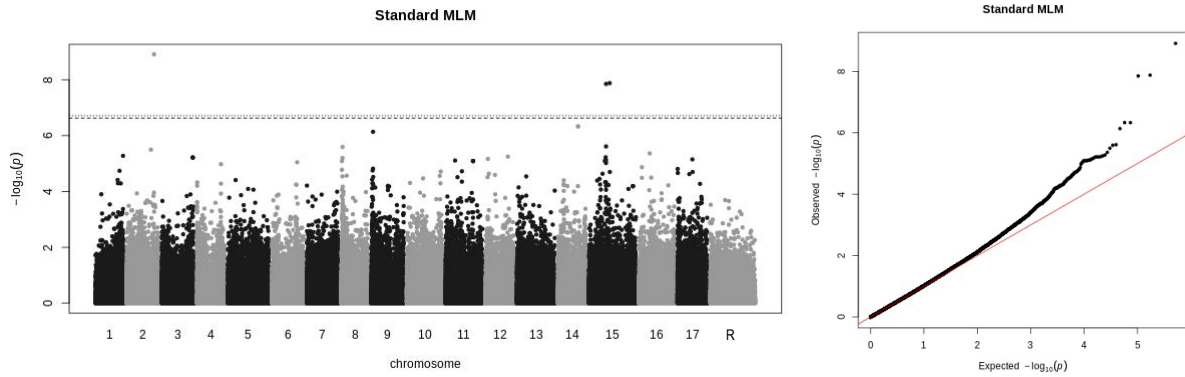
Firmness at harvest (N=808)



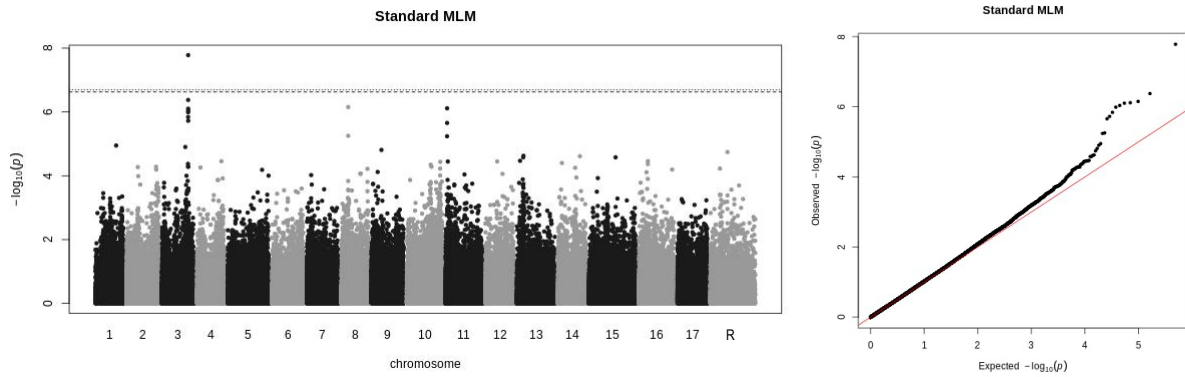
Firmness after storage (N=508)



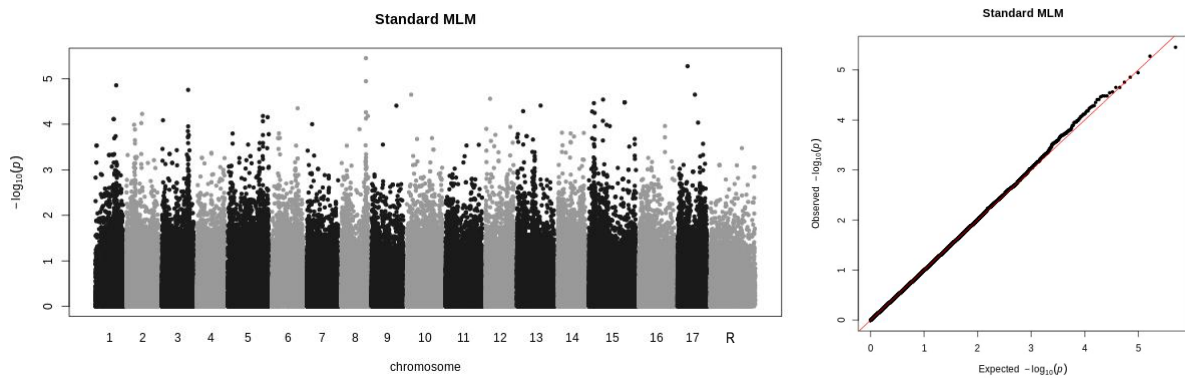
Flowering time (N=1007)



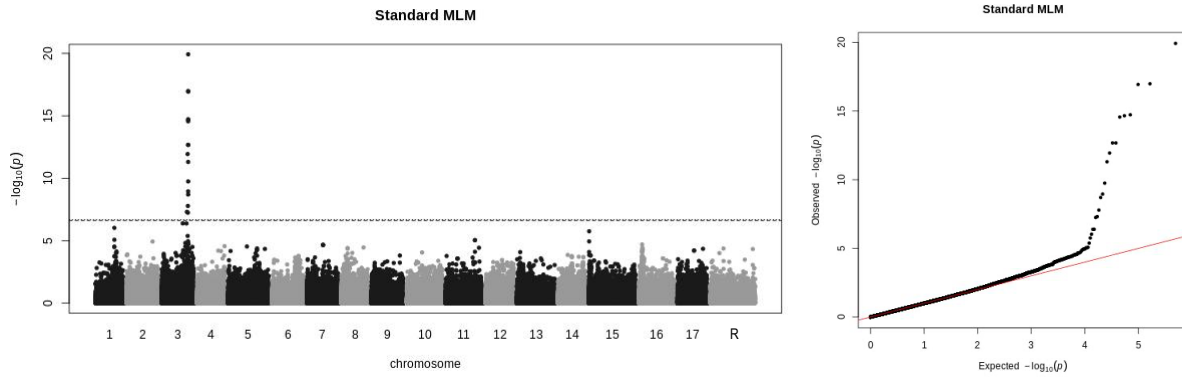
Juiciness (N=556)



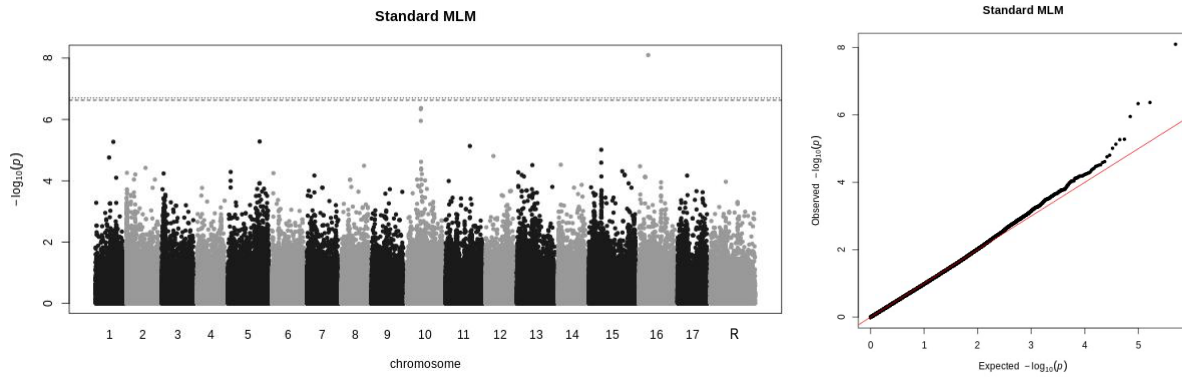
Change in acidity during storage (N=535)



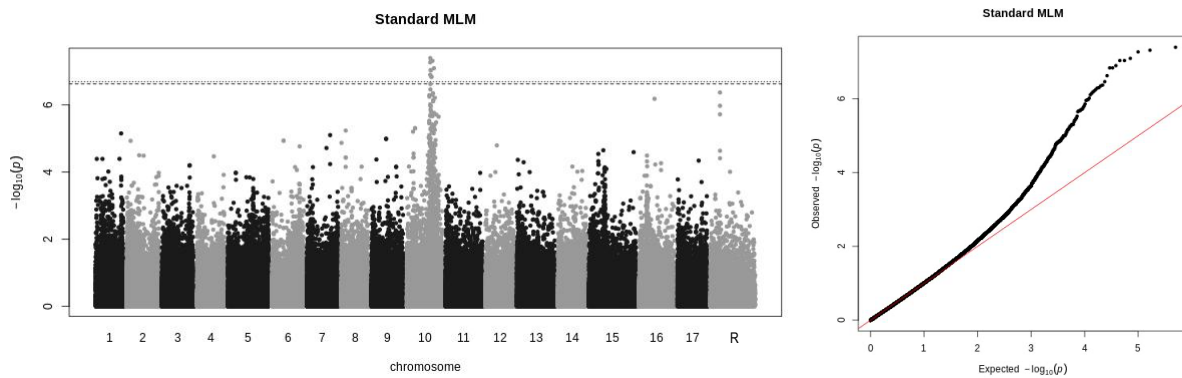
Change in SSC during storage (N=566)



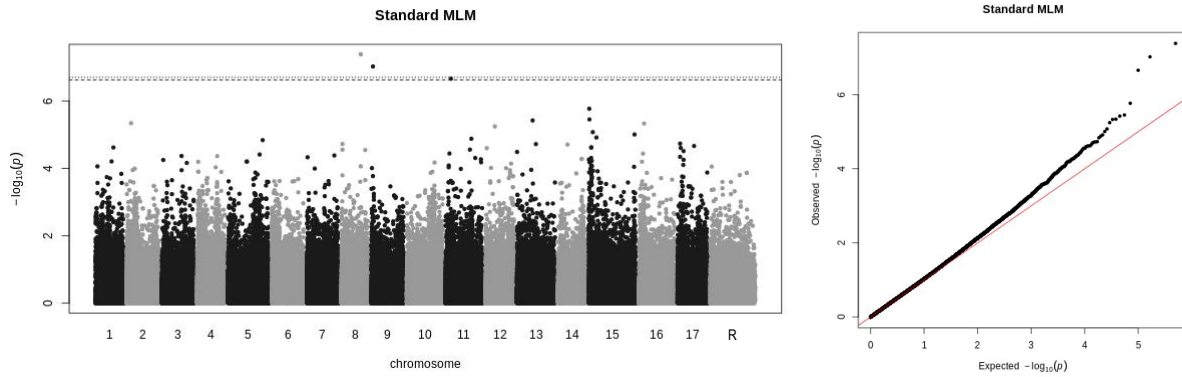
Change in SSC/acidity ratio during storage (N=536)



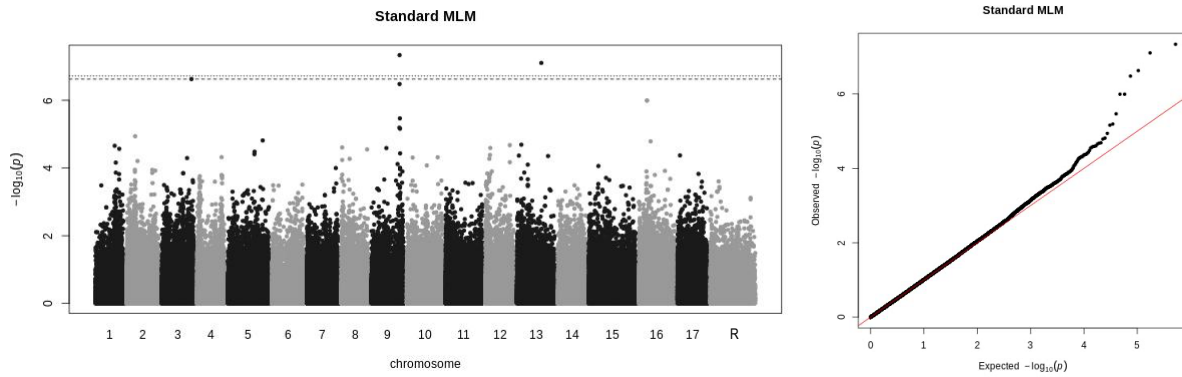
Change firmness during storage (softening) (N=508)



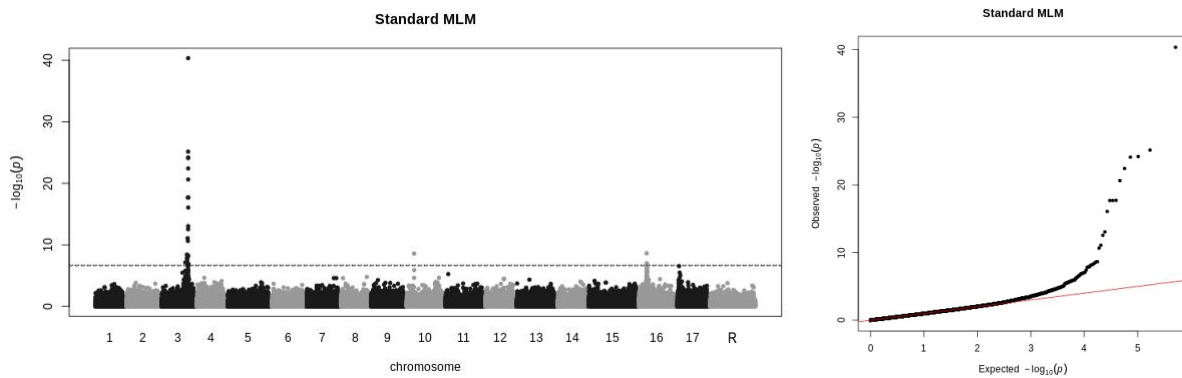
Change in weight during storage (N=506)



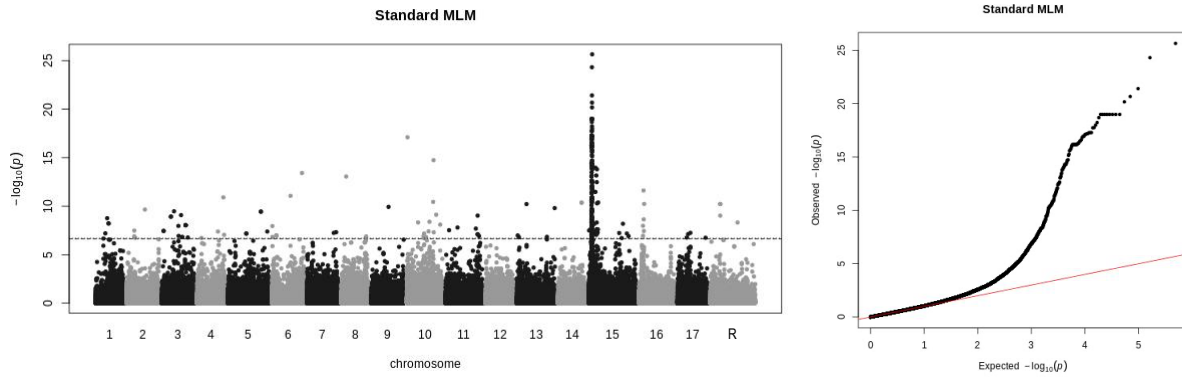
Precocity (N=1045)



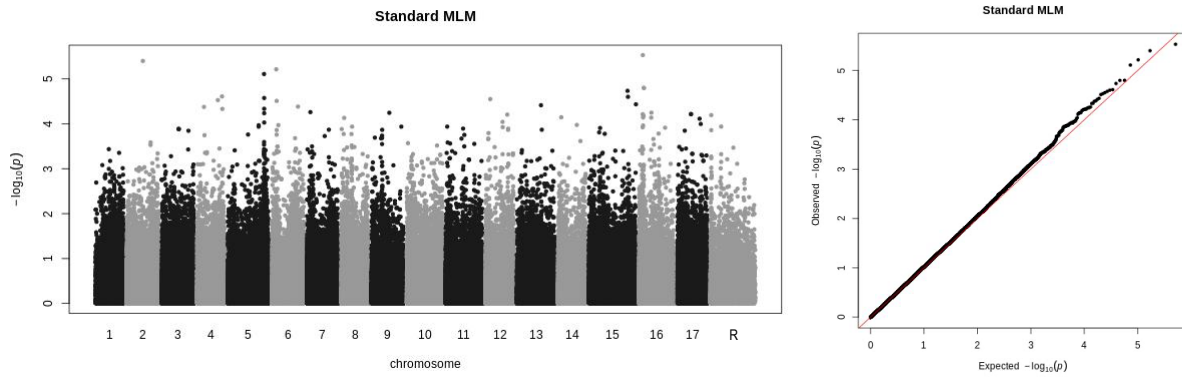
Time to ripen (N=780)



Phenolic content (N=438)



Weight at harvest (N=807)



Weight after storage (N=506)

