

**Development of a non-destructive methodology for phenotyping mandarins by infrared spectroscopy to assist in the study of phenotypic variability in response to water stress and in varietal selection**

**PERSPECTIVES**

The calibration equations obtained can be used in breeding programs to monitor fruits maturation in the fields. Quality control of the fruits during development may be realized in the field in a non-destructive way, this quality control will then be confirmed throughout the chain of packaging and marketing. The use of spectral fingerprint must be applied to other fruit quality criteria such as the hardness, the thickness of the skin, the color, the peel strength ... The transfer of calibration equations on different types of spectrometers have to be examined and validated.

**Responsable :**

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