

<b>Title</b>	Determination of Effect of Maturity and Storage Time on Bruise Susceptibility and Quality Parameters of Some Vegetables in Tomato
<b>Number</b>	
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### Abstract:

From the vegetables are harvested until they reach the consumer, a series of mechanical handling operations present opportunities for mechanical damage to occur. Mechanical damages affecting the quality during harvest and handling such as bruising, abrasion, cuts and punctures are irreversible and have a cumulative effect with each step of the handling process. In the modern agricultural production, only a small amount of products reach directly from the producer to consumer. The processes involved in distribution are packaging, storage, marketing, retailing and transport. These products are subjected to mechanical damage by depending on impact, compression and vibration abuse occurring during processes after and before harvesting. Therefore, studies for protecting of vegetable quality in handling should be made. In this search, Beef tomato for growing in BATEM greenhouse will be used. Physical properties that need for postharvest study along with quality parameter of tomato such as skin puncture force, skin pull-of force and then split by using the biological material test apparatus will be determined. Also, in this study, dynamic and static friction coefficient of tomato in common with bruise susceptibility will be established.