

**QUALITATIVE CHARACTERISTICS OF *RIBES RUBRUM L.*
VARIETIES BREEDING AT THE DEPARTMENT OF HORTICULTURE
NAMED AFTER PROF. V.L. SYMYRENKO NULES OF UKRAINE**

H. S. ANDRUSYK, *postgraduate student*, head of the educational laboratory
of the Department of Horticulture named after prof. V.L. Symyrenko*

Email: galandrusyk@ukr.net

Y. Y. ANDRUSYK, *PhD in horticulture, Associate Professor of the
Department of Horticulture named after prof. V.L. Symyrenko*

ORCID: <https://orcid.org/0000-0003-0965-7458>

Email: yuran@nubip.edu.ua

National University of Life and Environmental Sciences of Ukraine

Today berry-growing is reserving an important niche in horticulture. To fully provide the population with quality food and vitamins necessary to develop and improve new species of fruits and berries, including red currants (*Ribes rubrum L.*). Red currants (*Ribes rubrum L.*) are dry- and frost-resistant plant. This culture is not particular on growing conditions and has a lot of vitamins in berries. We are interested in varieties, which are the most resistant to diseases and pests, have a large mass of berries and a valuable biochemical composition. We get environmentally clear high quality products from the best varieties.

The purpose of the study is to research the quality of fruits of seven red currants varieties (characteristics of berries, clusters, harvest, content of basic organic substances and tasting evaluation of varieties), selection of the best varieties on these characteristics.

The results of research on the quality of seven varieties of red currants (*Ribes rubrum L.*) five of which are created by P. Z. Sherenhovj based on the Department of Horticulture named after prof. V. L. Symyrenko NULES of Ukraine are presented.

The estimation of quality of berries depends with many elements, such as size & mass (middle, maximum) of berry, yield from one bush, biochemical composition (soluble solids concentration (Brix), vit. C, titrated acidity, sugars tasting valuation (color, size, shape and general estimation) and others. 'Buzhans'ka' (0.58 g) and 'Poliana Holosiivs'ka' (0.59 g) had the highest average mass of berries, the same varieties had the highest maximum mass of berries, among others. The berries of 'Buzhans'ka' had a mass 1.05 g. 'Lebidka' had the largest mass of cluster (6.98 g), due to the large number of berries in the cluster (17 pieces), some years number of berries in the cluster was 22 pieces. The uniformity of berries in the cluster of the studied varieties is average (from 63 to 73% depending on the variety). The highest yields from the bush had 'Buzhans'ka' (4.20 kg/bush), 'Kyianochka' (4.42 kg/bush) and 'Poliana Holosiivs'ka' (4.00 kg/bush), because those varieties have a lot of short lateral branches with many clusters.

Currants berries vary in color. They can be red, dark red, white, yellow. Depending on the color change and the chemical composition of berries, respectively, and use. That is why from currants berries made of high quality red jelly, marmalade, juices and jams, berries white varieties — high quality wine. These berries are important in baby-food. Also, red currant frozen, defrosted berries in do not lose their flavor and appearance.

'Jonkheer van Tets' (k.), 'Poliana Holosiivs'ka', 'Buzhans'ka' and 'Snizhanka' are rich in vitamin C. The highest indicator of the amount of the number soluble solids concentration in 'Lebidka' (12.94%). 'Snizhanka' (5.40%), 'Buzhans'ka' (5.23%) and 'Mal'va' (5.13%) accumulated the most sugar in berries compared with others varieties. The white currants 'Snizhanka' and 'Lebidka' have dessert taste, as the ratio of sugar to total acidity is 4 and 3 points. 'Snizhanka' and 'Lebidka' have the highest (9 points) taste rating between studied varieties.