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Advance Production Technology in Persimmon Fruit

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From traditional regional agriculture, persimmon (*Diospyros kaki* L.) fruit production and technological advancement have developed into a high-tech worldwide enterprise focused on maximizing its significant nutritional and functional potential. Because persimmons are rich in bioactive substances such as polyphenols, dietary fiber, carotenoids, and vitamins, they are considered a functional food with antioxidant, anti-inflammatory, and cardioprotective properties (Challana *et al.*, 2025; Hosseinienejad *et al.*, 2022).



Nutritional and Functional Profile

The fruit's climacteric character and high moisture content make it highly perishable if sophisticated storage and processing procedures are not employed, leading to substantial post-harvest losses (Sattar *et al.*, 2024). The major purpose of sophisticated production technology is to overcome the fruit's natural astringency and limited shelf life. These days, astringent cultivars with high soluble tannin content are treated using sophisticated de-astringency methods such as modified atmosphere packaging (MAP) and high-CO₂ atmosphere treatments. These techniques allow tannins to precipitate while maintaining the fruit's crisp texture (Sattar *et al.*, 2024).

Valorization of Persimmon By-products and Surpluses

Valuing persimmon surpluses and leftovers has emerged as a critical strategy to reduce waste and generate value within the context of the circular economy. Research focuses the manufacture of a variety of items, including fruit snacks, vinegars, and functional drinks. For instance, it has been shown that the conventional process of producing persimmon vinegar boosts antioxidant activity and maintains volatile fragrance components (Budak, 2022). Additionally, innovative food products like energy bars and gluten-free muffins are using persimmon flour derived from wasted fruits, offering a sustainable alternative to use fruits that would otherwise be rejected due to overripeness or aesthetic standards (Hosseinienejad *et al.*, 2022).



Advanced Processing Technologies and Future Perspectives

Modern drying and processing techniques must be incorporated if the persimmon business is to expand sustainably. Techniques including ultrasound-assisted osmotic dehydration and infrared drying have proven promise in decreasing drying periods and boosting the retention of bioactive chemicals (Challana et al., 2025). As researchers and practitioners continue to bridge the gap between traditional wisdom and modern technological integration, the persimmon is poised to become a mainstay in the functional food market—as long as concerns about climate change and the cost of technology are addressed (Sattar et al., 2024).

Horticultural Practices and Regional Cultivation

The cultivation of persimmons (*Diospyros kaki*) has evolved significantly over time, integrating advanced postharvest technologies with smart horticultural practices to boost their global marketability. Grafting is typically used to cultivate the persimmon, a deciduous tree in the Ebenaceae family that originated in China and is regarded as the national fruit of Japan. In nations like India, the primary areas for agriculture are subtropical and warm temperate hilly regions like Jammu & Kashmir and Himachal Pradesh.

Orchard Management and Cultivation Techniques

Modern manufacture uses both astringent (like Hachiya and Kojongsi) and non-astringent (like Fuyu and Jiro) varieties. Growers utilize specialized training systems like the modified central leader or palmette systems in conjunction to high-density planting (HDP) with spacings as close as 5.0 m × 2.5 m for dwarf cultivars like Jiro in order to maximize yields.

Modern Horticultural Practices and Nutritional Management

Precise fertilizer distribution and physiological regulation are key components of orchard management technological advancements. After five years of growth, mature trees need particular applications of nitrogen (500g), phosphorus (100g), potassium (450g), and calcium oxide (500g) in addition to a significant basal dose of 40–50 kg of farmyard manure every year. It is important to manage physiological diseases; for instance, administering 0.05% zinc sulphate lowers rosette caused by zinc insufficiency. To further protect the crop against pests like mealybugs and fruit-piercing moths, integrated management strategies are often employed, such as the application of neem oil and copper-based fungicides for diseases like anthracnose.

Post harvest management

The postharvest phase is the main focus of contemporary technological innovation, particularly to maintain fruit quality and extend shelf life. Persimmon trees typically begin to bear fruit four to five years after planting, with an average yield of 50 to 100 kg per plant. Persimmons are climacteric fruits that are exceedingly perishable, so advanced preservation procedures are required. High relative humidity of 90 to 95% and temperatures between 30 and 32°C (more specifically, 0°C/32°F to prevent chilling harm and quick ripening) are optimal storage conditions for two to three months. Research has created hydrocolloid-based edible coatings and innovative drying methods to preserve bioactive ingredients and internal quality characteristics, such as sugar levels (Brix), which should ideally range from 14 to 17% at maturity. Together, these development Together, these advancements guarantee that persimmons preserve their excellent nutritional content—rich in calcium, phosphorus, and vitamins A and C—while growing into new foreign markets.

High density planting

High-Density Planting (HDP) and specialized trellising systems, which allow for greater light interception and much higher yields per hectare as compared to conventional open-center systems, have revolutionized orchard architecture. complex systems are sometimes combined with dwarfing rootstocks, such as *D. kaki* or *D. lotus*, to provide easier mechanical harvesting and reliable fruit quality.

Beyond the orchard, post-harvest stabilization and complex physiological care are involved. Because climacteric fruits, such as persimmons, are highly perishable, improved preservation procedures are essential to preventing rapid softening and financial loss. In this regard, a physical barrier that can lower respiratory rates and sustain higher concentrations of bioactive substances like vitamin C and



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polyphenols during long-distance transportation is currently being established using hydrocolloid-based edible coatings and modified atmosphere packaging. Post-harvest stabilization and intricate physiological care are involved outside of the orchard. Improved preservation techniques are crucial to avoiding quick softening and financial loss since climacteric fruits, like persimmons, are extremely perishable. In this sense, hydrocolloid-based edible coatings and modified environment packaging are currently being used to provide a physical barrier that can reduce respiration rates and maintain higher concentrations of bioactive compounds like vitamin C and polyphenols during long-distance transit.

The fruit's high moisture content and perishability are the main issues, and technologies are being developed to guarantee an integrated fruit production system. The production of both astringent and non-astringent kiwifruits may now be made to endure commercially by focusing on the plants and using contemporary technical approaches.

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