CONTENTS

		Page
1.	INTRODUCTION	1
2.	REVIEW OF LITERATURE	3
	1- Vegetative growth characteristics	3
	1.1- Effect of cultivar	3
	1.2- Effect of fungicides and bio-products	4
	2- Total fruit yield and its components	6
	2.1- Effect of cultivars	6
	2.2- Effect of fungicides and bio-products	7
	2.3- Fruit quality	8
	2.3.1- Physical characteristics of fruits	8
	a) Effect of cultivar	8
	b) Effect of fungicides and bio-products	10
	2.3.2- Chemical characteristics of fruits	10
	a) Effect of cultivars	10
	b) Effect of fungicides and bio-products	13
	2.4- Storage behaviour	13
	2.4.1- Effect of cultivar	14
	a) Fruit weight loss	14
	b) Decay percentage	15
	c) Fruit firmness	16
	d) Total Soluble Solids (T.S.S.)	16
	e) Total titratable acidity (T.A.)	17
	2.4.2- Effect of fungicides and bio-products	17
3.	MATERIALS AND METHODS	18
1	RESULTS AND DISCUSSION	27

CONTENTS: Cont'd.

	Page
4.1- First experiment: Effect of pre-harvest foliar spray with some fungicides and bio-products on vegetative growth, fruit yield and its components as well as fruit quality and disease assessment for Chandler and Sweet Charlie cultivars of strawberry	27
4.1.1- Vegetative growth characteristics	27
a) Effect of cultivar	27
b) Effect of fungicides and bio-products	27
c) Effect of the interaction	29
4.1.2- Fruit yield and its components	30
4.1.2.a- Effect of cultivar	30
4.1.2.b- Effect of fungicides and bio-products	30
4.1.2.c- Effect of the interaction	32
4.1.3- Fruit quality	33
4.1.3.1- Physical characteristic of fruits	34
a- Effect of cultivar	34
b- Effect of fungicides and bio-products	34
c- Effect of the interaction	36
4.1.3.2- Chemical characteristics of fruits	36
a- Effect of cultivar	36
b- Effect of fungicides and bio-products	38
c- Effect of the interaction	38
	30

CONTENTS: Cont'd.

	Page
4.2- Second experiment	41
Response of vegetative growth, fruit	
yield and its quality of Sweet Charlie	
cv. for number of pre-harvest foliar	
spray with some fungicides and bio-	
products	41
4.2.1- Vegetative growth characteristics	41
4.2.1.1- Effect of fungicides and bio-products	41
4.2.1.2- Effect of spraying number	43
4.2.1.3- Effect of the interaction	43
4.2.2- Fruit yield and its components	45
a) Effect of fungicides and bio-products	45
b) Effect of number of sprays	47
c) Effect of the interaction	47
4.2.3- Fruit quality	49
4.2.3.1- Physical characteristics of fruit	49
a- Effect of fungicides and bio-products	49
b- Effect of spraying number	49
c- Effect of the interaction	51
4.2.3.2- Chemical fruit characteristics	
	51
a- Effect of fungicides and bio-products	51
b- Effect of spraying number	54
c- Effect of the interaction	54

CONTENTS: Cont'd.

		Page
	4.3- Third experiment	
		56
	Effect of the interaction between pre-	
	harvest foliar spray with some	
	fungicides and bio-products via post-	
	harvest treatment, i.e. storage	
	temperature on storage behaviour of	
	strawberry fruits for Chandler and	
	Sweet Charlie cultivars	56
	4.3.1- Weight loss and decay percentage	56
	4.3.2- Fruit firmness	66
	4.3.3- Total soluble solids	74
	4.3.4- Total titratable acidity (T.A.)	82
5.	SUMMARY	89
6.	REFERENCES	96
7.	ARABIC SUMMARY	£1051