**The Journal of Animal & Plant Sciences, 26(5): 2016, Page: 1268-1277**
**ISSN: 1018-7081**

# PHYSICOCHEMICAL CHARACTERIZATION OF FFRUIT OF DIFFERENT DATE PALM (*PHOENIX DACTYLIFERA* L.) VARIETIES GROWN IN PAKISTAN

R. W. K. Qadri[1]*, S. Waheed[1], M. S. Haider[1], I. Khan[2], S. A. Naqvi[1], M. Bashir[1] and M. M. Khan[3]

[1]Insititute of Horticultural Sciences, University of Agriculture, Faisalabad, Pakistan
[2]Dept. of Agronomy, University of Agriculture, Faisalabad, Pakistan
[3]Department of Crop Sciences, College of Agriculture and Marine Science, Sultan Qaboos University, PO. Box 34, Al-khod 123, Sultanate of Oman
*Corresponding author's e-mail: waseemrana_83pk@yahoo.com

## ABSTRACT

Thirty two date palm (*Phoenix dactylifera* L.) varieties from the Date palm Research Station, Jhang, Punjab, Pakistan were examined for their approximate physico-chemical characterization for the fruit. All detections were made at khala, rutab and tamar stages (maturity) of fruit. Significant differences were recorded in the physical and chemical characteristics among varieties. The highest fruit weight (18.83 g) and pulp weight (18.68 g) was recorded in Dhakki at khalal stage. Maximum fruit length (2.22 cm) and width (0.77 cm) was recorded in Wahan Wali and Chohara, respectively. Pulp to fruit ratio of different varieties was found in the range of 77.81% (Neelum) to 96.56% (Dhakki) at tamar stage. For chemical properties; Hallawi-2 variety revealed higher TSS throughout the three developmental stages ranged 13.80, 26.78 and 29 %, followed by Khudrawi, 12.10, 25.68 and 27.10% at khalal, rutab and tamar stages, respectively. The moisture percentage was ranged from 61.3% (Zerdo) to 70.67% (Seib) on khalal stage. Total sugar contents ranged 30.93% (Hallawi-1) to 64.23% (Deglet Noor and Kozan Abad), reducing sugars 23.33% (Hillawi-1) to 56.93% (Deglet Noor) among different varieties at khalal to tamar stage. Our results showed that change in fruit size was mainly due to the variability in genetic makeup and growth conditions. Furthermore, our results showed that the variation of the chemical characterization was mainly depended on the variety and developmental stage.

**Key words:** *Date palm, varieties, physico-chemical characters, fruit stages.*

## INTRODUCTION

In Pakistan, date palm (*Phoenix dactylifera* L.) industry shares an economic and social role because it forms the main fiscal and the food source for plains and semi-desert like zones of Sindh, oasis ecosystem of Balochistan, irrigated plains of Punjab (Indus Basin) and Khyber Pakhtunkhwa (Markhand *et al*., 2010; Haider *et al*., 2013). The Date fruit is an oblong, single-seeded berry with a terminal stigma, a fleshy mesocarp covered by thin epicarp and a membranous endocarp. Aseel, Dhakki and Begum Jungi are most important indigenous date palm varieties, and various other local and exotic varieties are grown in different agro-ecological zones of Pakistan (Botes and Zaid, 2002; Iqbal *et al*., 2012). Pakistan was the 5$^{th}$ largest producer of dates after Egypt, Saudi Arabia, Iran and Algeria with an annual production of 557279 tons (FAO, 2012). Currently, over 5000 different date palm varieties are known to subsist in the date palm growing countries, and Jamil *et al*. (2010) mentioned 325 varieties in Pakistan that need to be assured scientifically focusing morphology to molecular and nutrion to marketing aspectes (Haider *et al*., 2013, 2014[a,b] and 2015). Most of the date palm growing areas, there are mainly, conventional production practices, lack of proper storage methods and processing industries, inadequate packing, and marketing and distribution system. Appropriate knowledge regarding the physiochemical and biochemical characteristic of date varieties is considered as a key factor for a better utilization of dates in overall country.

Date fruit reaches several stepwise maturation stages that are internationally denominated by Arabic terms such as kimri (19 weeks after pollination: unripe, 80 % moisture, astringent, green and firm), khalal/bisr (29 weeks after pollination: partially-ripe, 50-60% moisture, colored yellow or red depending on variety), rutab (30 weeks after pollination: fully-ripe, 35-40% moisture, light-brown and soft) and tamar (31 weeks after pollination: dark-brown and soft, semidry or dry, 20% or less moisture, highly sweet and storable) as described by Kader and Hussein (2009). The date is consisting about 80-85% of the total fruit weight (Ata *et al*., 2012). Dates do not ripen at once, even at the same bunch, subsequently several harvests (Al-Qurashi, 2010). The fruits are harvested and marketed at the last three maturation stages depending upon total soluble solids (TSS), variety type, market demand and climatic conditions (Rastegar *et al*., 2012).

There are three different categories of date, i.e. soft, semi-dry and dry depending on the moisture contents and available sugars (Amira *et al*., 2011). The predominant sugars found in the date flesh are glucose,

fructose and sucrose but varies quantitatively depending on particular maturation stage and variety type (Awad *et al*., 2011). The date palm varieties are characterized by higher ranges of reducing sugars (glucose and fructose), which started accumulating at khalal stage onwards to tamar stage as the lower range of non-reducing (sucrose) sugars at tamer stage shows that the date is an excellent source of carbohydrates.

In the current situation it is very important to understand the physicochemical characters of dates varieties for their better utilization in the country overall and generate qualitative data for consumer, processor and also for exporters. Chemical analysis plays a vital role related to nutritional and health benefits. The aim of designing present study was to deal with the physical and chemical characterization of various date varities.

## MATERIALS AND METHODS

**Plant Material:** The thirty two indigenous and exotic date palm varieties were selected from the Date palm Research Station, Jhang located in Jhang (31°16′05″N 72°19′05″E), Pakistan. Preserved genetic material were selected to check the physical status performance and fruit quality. Fifty fruits of each variety were harvested at different growth (khalal, rutab and tamar) stages. Fruit samples were cleaned and packed in polyethylene film bags and immediately frozen and kept at − 80°C until biochemical determinations. The experiment was designed as a completely randomized design with three replications.

**Fruit Physical parameter:** The length and diameter of the fruit (cm) were measured using a micrometer caliper. Fruit weight (g), seed weight (g) and seed dimentions (length and diameter in cm) were calculated as described by IPGRI, 2005; Rizk & Sharabasy, 2006 and 2007.

**Chemical compositions:** Fruit moisture content, dry matter and titrable acidity were determined according to Anon (1990) methods. After cleaning seeds were removed and date flesh were cut into small pieces and dried at 60-70°C till constant weight. The moisture and dry matter contents percentage were calculated by using the following equations:

$$\text{Moisture (\%)} = \frac{\text{Weight before drying} - \text{Weight after drying}}{\text{Weight before drying}} \times 100$$

$$\text{Dry matter (\%)} = \frac{\text{Average dry weight (g)}}{\text{Average fresh weight (g)}} \times 100$$

Total soluble solids (TSS) percentages were determined in the fruit juice using hand refractometer. The pH values were determined by using pH-meter. However, fruit acidity was determined using 10 mL of fruit juice (a known fruit flesh weight blended in known water volume) which were titrated against sodium hydroxide using phenolphthalein as an indictor according to the official methods and the titratable acidity was calculated as malic acid. Reducing sugars and total sugars percentages were determined according to Lane and Eynon method No. 935.64 given in AOAC (2000).

Results obtained from physical and chemical attributes were statistically analyzed by using analysis of variance technique (Steel *et al*., 1997). The means were separated by Duncan's multiple range test.

## RESULTS AND DISCUSSION

**Morphology of date fruits:** Table (1) revealed the highest variability in morphological traits within varieties and between maturation stages. All the varieties showed significant decrease from khalal to tamar stage for fruit weight and pulp ranging from 19.83-4.71 g and 18.68-4.18 g, respectively. Moreover, fruit length and width decreased during the maturation process. The Wahan Wali showed highest fruit length (2.22 cm) at rutab stage, while Chohara showed the maximum fruit width (0.77 cm) at rutab stage. Besides, Qantar revealed smallest fruit length (1.38 cm) at rutab and Shado showed the smallest fruit width (0.45 cm) also at rutab stage. This change in fruit size is mainly due to the variability in genetic makeup and growth conditions. The mean comparison Duncan's multiple range test revealed that there was significant correlation in fruit length and width of the tamar stage in all investegated varieties. Pulp to fruit ratio is an important fruit quality parameter. Percentage of Pulp to fruit ratio of different date varities were found in the range of 77.82 (Wahan Wali) to 96.56 (Dhakki). The highest fruit to pulp ratio was recorded in Dhakki. These values are in good agreement with those found by Tafti and Fooladi, (2006); Amoros *et al*. (2009) and Amira *et al*. (2011).

**Total soluble solids (TSS%):** The percentage of TSS increased significantly ($p<0.05$) during the maturation process ranging khalal up to the tamar stage (table.2). The TSS% ranged (6.36-13.80%), (13.78-27.18%) and (21.90-29.2%) at khalal, rutab and tamar, respectively. Hallawi-2 revealed higher TSS% throughout the developmental stages ranged (13.80>26.78>29%), followed by Khadrawi (12.10>25.68>27.10%) at khalal>rutab>tamar stage, respectively. The date fruit ripening process is directly linked with the increase in TSS% (Bacha *et al*., 1987), which is due to escalation in the cell wall hydrolyzing enzymes during the ripening process as reported by Rastegar *et al*. (2012). Amoros *et al*. (2009) measures the TSS% in seven date palm varieties during the ripening process and depicted that higher TSS% was present at rutab and tamar stage.

**Acidity%:** The acidity% of exploring date fruits showed significant ($p<0.05$) variations within varieties and between their maturation stages as shown in table (2). The acidity% ranged (0.33-0.69), (0.67-0.99) and (0.31-0.66) during the maturation process at khalal, rutab and tamar, respectively. The acidity% increased significantly during ripening and showed higher values at rutab stage thereafter, declined at tamar stage (Cupertini, 1987). Godara *et al*. (1994) reported that the fruits are more astringent at khalal stage due the presence of tannins. As the tannins reduced during the developmental stage the acidity also decreased respectively, and become permanent at tamar stage (Amira *et al*., 2012).

**Moisture percentage:** There was a significant ($p<0.05$) variation in the final values of moisture percentage within the studied varieties and between last three maturation stages. The table 2 depicted that moisture percentage was higher at khalal stage, later on lowered down at rutab and finally reduced at tamar stage. The higher moisture percentage was recorded in Seib (70.67%), followed by cv. Chohara (68.03%) and lower percentage was found in cvs. Zerdo and khudrawi (61.3%) and (62.17%), respectively on khalal stage. Dhakki showed a higher percentage (58.53%), followed by cv. Seib (56.73%) and lower range (51.33%) was recorded in cvs. Rachna, Zerin, Angoor and Akhrot on rutab stage. At tamar stage the moisture percentage was higher in Dhakki (25.11%), followed by cv. Danda (24.12%) and lowest value (20.51%), was found in cvs. Zerdo, Kozan Abad, Qantar, Karbalain and Angoor. Rastegar *et al*. (2012) studied the Iranian dates for the biochemical parameters and reported that moisture% was higher at khalal stage, thereafter declined a rutab and finally at tamar stage. The values and trend of the moisture% are in good agreement to previously reported data on date fruits by Taft and Foladi, (2006) and Elleuch *et al*. (2008). Besides, this result differs from the Morrocan dates ranging 4-1190% (Hasnaoui *et al*., 2011).

**pH:** There was a significant ($p<0.05$) variation in pH values for the studied varieties and between different ripening stages. The table 2 depicted that the pH values significantly increase during different fruit ripening stages. Kokna have the highest pH value (7.43) at tamar stage and Dandhna have the lowest (5.90) at khalal stage. These results are in accordance with Rastegar *et al*. (2012), they studied different biochemical and enzymatic activities in three Iranian date palm varieties during ripening. They found a gradual increase in pH at different ripening stages.

**Sugar contents:** The quantity of sugars (reducing and total) revealed significant ($p<0.05$) differences within all quantified varieties and between developmental stages of fruits as mentioned in table 1. The accumulation of reducing sugars (glucose and fructose) started from khalal stage and showed higher concentrations at tamar stage. Deglet Noor showed (41.57, 49.01, 56.93), followed by cv. Karblain (40.40, 50.02, 54.93), whereas the lowest reducing sugar contents were recorded in cv. Hallawi-1 (23.33, 25.2., 31.93) on khalal, rutab and tamar stages, respectively. Similarly the total sugar's profile was reported in higher concentration in cvs. Karblain and Degelet Noor (51.70, 57.00, 66.03) and (51.17, 57.76, 64.23), respectively, followed by cv. Kozan Abad (50.77, 56.20, 64.23), while cv. Hallawi-1 showed (30.93, 32.56, 41.23) lowest concentration of total sugars on khalal, rutab and tamar stages of fruit development, respectively. Haider *et al*. (2013) quantified sugar's profile through HPLC method and reported that reducing sugars were in lower quantity at khalal stage later on increased when date fruit attains maturity and higher quantity was reported on tamar stage due to reduction in moisture contents and higher activity of invertaze enzyme which is involved in the hydrolysis of non-reducing sugars. Moreover, the findings of this study were similar to the previously reported data by Amira *et al*. (2011) and Rastegar *et al*. (2012).

**Table 1. Morphological characteristics of fresh date fruits of different varieties according to ripening stage**

| Varieties | Ripening stage | Dimensions (cm) Fruit | | Dimensions (cm) seed | | Weight (g) | | | Pulp/Fruit ratio (%) |
|---|---|---|---|---|---|---|---|---|---|
| | | Length | Width | Length | Width | Fruit | Pulp | Seed | |
| Jan Sohar | Khalal | 1.47 AB | 0.55 A | 1.22 A | 0.18 A | 13.40 CDE | 12.33 CDE | 1.07 ABCDE | 92.04 AB |
| | Rutab | 1.51 AB | 0.67 A | 0.85 JKLM | 0.20 ABC | 12.10 F | 10.82 BCDEF | 1.20 F | 89.34 A |
| | Tamar | 1.26 HIJ | 0.55 C | 0.82 NO | 0.21 AB | 11.41 F | 10.32 G | 1.09 F | 90.45 G |
| Zerin | Khalal | 1.59 AB | 0.58 A | 1.04 A | 0.15 AB | 9.63 EFGHIJ | 8.59 EFGH | 1.04 BCDE | 89.08 ABCDE |
| | Rutab | 1.73 AB | 0.52 A | 1.07 AB | 0.21 AB | 8.40 KL | 7.19 CDEFG | 1.03 GH | 85.44 A |
| | Tamar | 1.48 DEFGHI | 0.40 K | 1.04 AB | 0.21 AB | 7.81 M | 6.80 P | 1.01 G | 87.06 K |
| Kozan Abad | Khalal | 1.48 AB | 0.48 A | 0.99 A | 0.12 B | 9.70 EFGHIJ | 8.65 EFGH | 1.05 ABCDE | 89.07 ABCDE |
| | Rutab | 1.73 AB | 0.58 A | 0.91 FGHIJKL | 0.19 ABC | 8.50 JK | 7.35 CDEFG | 1.03 GH | 85.62 A |
| | Tamar | 1.48 DEFGHI | 0.46 HIJ | 0.88 JK | 0.19 ABC | 7.71 N | 6.79 P | 0.92 I | 88.06 J |
| Begum Jangi | Khalal | 1.57 AB | 0.49 A | 0.91 A | 0.12 B | 7.10 J | 6.03 H | 0.98 CDE | 86.04 BCDEF |
| | Rutab | 1.66 AB | 0.49 A | 0.84 KLM | 0.18 BC | 6.10 N | 4.97 FG | 0.94 IJ | 81.17 A |
| | Tamar | 1.41 FGHIJ | 0.38 K | 0.90 IJ | 0.18 BC | 5.51 V | 4.59 Y | 0.92 I | 83.30 O |
| Shado | Khalal | 1.55 AB | 0.40 A | 0.99 A | 0.18 A | 7.10 J | 5.84 H | 1.26 ABCDE | 81.07 F |
| | Rutab | 1.63 AB | 0.45 A | 1.01 ABCDEF | 0.11 D | 5.20 OP | 4.15 G | 0.87 K | 79.41 A |
| | Tamar | 1.38 FGHIJ | 0.34 L | 0.98 DE | 0.19 ABC | 4.71 Y | 3.88 b | 0.83 K | 82.37 Q |
| Chohara | Khalal | 1.70 AB | 0.57 A | 1.01 A | 0.20 A | 15.67 BC | 14.18 BC | 1.39 ABCD | 91.07 ABC |
| | Rutab | 2.19 A | 0.77 A | 1.06 ABC | 0.22 A | 15.10 C | 13.62 ABC | 1.30 D | 90.15 A |
| | Tamar | 1.94 A | 0.65 A | 1.03 BC | 13.91 C | 15.57 BC | 13.17 C | 0.74 M | 94.68 B |
| Danda | Khalal | 1.44 AB | 0.61 A | 0.98 A | 0.17 AB | 8.43 IJ | 7.46 GH | 0.98 CDE | 88.45 ABCDE |
| | Rutab | 1.61 AB | 0.59 A | 1.00 ABCDEFG | 0.20 ABC | 8.00 KL | 6.95 DEFG | 0.87 K | 86.70 A |
| | Tamar | 1.38 FGHIJ | 0.48 FGHI | 0.97 DEF | 0.21 AB | 7.51 P | 6.28 S | 1.23 D | 84.70 N |
| Qantar | Khalal | 1.35 AB | 0.55 A | 1.03 A | 0.17 AB | 7.57 IJ | 6.61 GH | 0.95 E | 87.37 ABCDEF |
| | Rutab | 1.38 B | 0.56 A | 0.90 FGHIJKLM | 0.19 ABC | 6.90 M | 5.85 EFG | 0.87 K | 84.56 A |
| | Tamar | 1.15 J | 0.45 IJ | 0.87 JKL | 0.19 ABC | 6.41 S | 5.67 U | 0.74 M | 88.46 IJ |
| Seib | Khalal | 1.60 AB | 0.60 A | 1.02 A | 0.17 AB | 19.17 AB | 17.79 AB | 1.37 ABCDE | 92.83 AB |
| | Rutab | 1.85 AB | 0.77 A | 1.04 ABCD | 0.19 ABC | 17.70 B | 15.99 AB | 1.53 A | 90.30 A |
| | Tamar | 1.60 CDEFG | 0.59 B | 1.03 BC | 0.19 ABC | 17.01 B | 15.52 B | 1.49 A | 91.24 F |
| Neelum | Khalal | 1.50 AB | 0.55 A | 0.99 A | 0.16 AB | 8.43 IJ | 7.45 GH | 0.98 CDE | 87.89 ABCDEF |
| | Rutab | 1.65 AB | 0.55 A | 1.03 ABCDE | 0.18 BC | 7.10 M | 5.92 EFG | 0.99 H | 83.17 A |
| | Tamar | 1.42 FGHIJ | 0.44 J | 1.00 CD | 0.18 BC | 6.71 R | 5.22 V | 1.49 A | 77.81 S |
| Akhrot | Khalal | 1.54 AB | 0.50 A | 0.88 A | 0.20 A | 9.43 EFGHIJ | 8.45 EFGH | 0.98 CDE | 89.58 ABCDE |
| | Rutab | 1.50 AB | 0.59 A | 0.81 LM | 0.20 ABC | 8.40 KL | 7.27 CDEFG | 0.94 IJ | 86.39 A |
| | Tamar | 1.25 HIJ | 0.47 GHIJ | 0.78 P | 0.20 ABC | 7.61 O | 6.80 P | 0.81 KL | 89.35 H |
| Jaman | Khalal | 1.57 AB | 0.60 A | 0.83 A | 0.16 AB | 12.70 CDEFGH | 11.69 CDEF | 1.01 CDE | 92.02 AB |
| | Rutab | 1.66 AB | 0.65 A | 0.88 HIJKLM | 0.19 ABC | 11.50 F | 10.25 | 1.07 FG | 89.04 A |

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|---|---|---|---|---|---|---|---|---|---|
| | | | | | | | BCDEFG | | |
| | Tamar | 1.41 FGHIJ | 0.54 CD | 0.85 KLMN | 0.21 AB | 11.11 G | 10.28 H | 0.83 K | 92.52 E |
| | Khalal | 1.45 AB | 0.58 A | 0.84 A | 0.18 A | 7.83 IJ | 6.84 GH | 0.99 CDE | 86.87 BCDEF |
| Makran | Rutab | 1.47 AB | 0.57 A | 0.89 GHIJKLM | 0.19 ABC | 5.80 NO | 4.63 FG | 0.99 H | 79.51 A |
| | Tamar | 1.22 IJ | 0.49 FGH | 0.86 KLM | 0.11 D | 5.61 U | 4.65 X | 0.99 GH | 82.89 P |
| | Khalal | 1.73 AB | 0.61 A | 0.90 A | 0.16 AB | 9.20 FGHIJ | 8.24 EFGH | 0.96 E | 89.60 ABCDE |
| Be Rehmi | Rutab | 2.00 AB | 0.59 A | 0.95 CDEFGHIJK | 0.17 C | 8.40 KL | 7.35 CDEFG | 0.87 K | 87.34 A |
| | Tamar | 1.75 ABCDE | 0.47 GHIJ | 0.92 HI | 0.17 C | 7.71 N | 6.84 O | 0.87 J | 88.71 I |
| | Khalal | 1.67 AB | 0.57 A | 0.83 A | 0.17 AB | 8.50 IJ | 7.09 GH | 1.41 ABC | 83.35 EF |
| Shamran | Rutab | 1.75 AB | 0.57 A | 0.85 JKLM | 0.18 BC | 8.30 KL | 6.72 DEFG | 1.40 C | 80.80 A |
| | Tamar | 1.50 DEFGHI | 0.45 IJ | 0.82 NO | 0.18 BC | 7.61 O | 6.87 O | | 90.27 G |
| | Khalal | 1.61 AB | 0.61 A | 0.89 A | 0.17 AB | 9.60 EFGHIJ | 8.58 EFGH | 1.02 CDE | 89.37 ABCDE |
| Karbalain | Rutab | 1.83 AB | 0.58 A | 0.94 DEFGHIJK | 0.18 BC | 9.20 HI | 8.03 CDEFG | 0.99 H | 87.16 A |
| | Tamar | 1.55 CDEFGH | 0.46 HIJ | 0.90 IJ | 0.18 BC | 7.71 N | 6.37 R | 1.34 C | 82.74 PQ |
| | Khalal | 1.58 AB | 0.60 A | 0.81 A | 0.18 A | 13.30 CDEF | 12.13 CDEF | 1.07 ABCDE | 91.89 ABC |
| Kokna | Rutab | 1.57 AB | 0.66 A | 0.87 HIJKLM | 0.18 BC | 12.10 F | 10.85 BCDEF | 1.07 FG | 89.59 A |
| | Tamar | 1.32 GHIJ | 0.54 CD | 0.83 MN | 0.18 BC | 11.51 E | 10.64 F | 0.87 J | 92.44 E |
| | Khalal | 1.70 AB | 0.64 A | 0.90 A | 0.18 A | 13.30 CDEF | 11.83 CDEF | 1.47 A | 88.95 ABCDE |
| Khudrawi | Rutab | 1.83 AB | 0.65 A | 0.94 DEFGHIJK | 0.17 C | 11.90 F | 10.23 BCDEFG | 1.48 AB | 85.95 A |
| | Tamar | 1.57 CDEFGH | 0.54 CD | 0.92 HI | 0.17 C | 11.01 H | 10.28 H | 0.99 GH | 91.28 F |
| | Khalal | 1.35 AB | 0.52 A | 0.85 A | 0.18 A | 9.97 EFGHIJ | 8.98 EFGH | 0.99 CDE | 90.06 ABCDE |
| Aseel | Rutab | 1.47 AB | 0.50 A | 0.88 HIJKLM | 0.18 BC | 9.80 GH | 8.67 CDEFG | 0.94 IJ | 88.35 A |
| | Tamar | 1.22 IJ | 0.38 K | 0.85 KLMN | 0.18 BC | 9.71 I | 8.28 K | 1.43 B | 85.27 M |
| | Khalal | 1.46AB | 0.50 A | 0.81 A | 0.18 A | 8.43 IJ | 7.46 GH | 0.98 CDE | 87.63 ABCDEF |
| Angoor | Rutab | 1.46 AB | 0.49 A | 0.79 M | 0.18 BC | 5.60 NOP | 4.63 FG | 0.94 IJ | 79.47 A |
| | Tamar | 1.20 IJ | 0.38 K | 0.78 P | 0.18 BC | 5.01 W | 4.18 Z | 0.83 K | 83.43 O |
| | Khalal | 1.45 AB | 0.38 A | 0.94 A | 0.17 AB | 7.47 IJ | 6.49 GH | 0.98 CDE | 86.15 BCDEF |
| Zerdo | Rutab | 1.52 AB | 0.46 A | 0.97 BCDEFGHI | 0.17 C | 5.10 P | 4.01 G | 0.91 JK | 78.21 A |
| | Tamar | 1.27 HIJ | 0.34 L | 0.94 FGH | 0.17 C | 4.81 X | 3.98 a | 0.83 K | 82.74 PQ |
| | Khalal | 1.41 AB | 0.53 A | 0.97 A | 0.17 AB | 8.90 HIJ | 7.44 GH | 1.46 A | 83.59 DEF |
| Zahdi | Rutab | 1.60 AB | 0.57 A | 1.01 ABCDEF | 0.18 BC | 8.30 KL | 6.67 DEFG | 1.45 B | 80.20 A |
| | Tamar | 1.35 FGHIJ | 0.45 IJ | 0.96 EFG | 0.11 D | 7.91 L | 7.13 N | 0.78 L | 90.13 G |
| Deglet Noor | Khalal | 1.59 AB | 0.60 A | 0.90 A | 0.17 AB | 8.53 IJ | 7.23 GH | 1.30 ABCDE | 84.67 CDEF |
| | Rutab | 1.75 AB | 0.50 A | 0.95 CDEFGHIJK | 0.18 BC | 7.80 L | 6.34 DEFG | 1.27 D | 81.10 A |
| | Tamar | 1.49 DEFGHI | 0.39 K | 0.92 HI | 0.18 BC | 7.31 Q | 5.90 T | 1.41 B | 82.38 Q |
| | Khalal | 1.67 AB | 0.57 A | 0.94 A | 0.17 AB | 9.13 GHIJ | 8.04 FGH | 1.09 ABCDE | 88.07 ABCDEF |
| Ko-harba | Rutab | 1.63 AB | 0.58 A | 0.92 EFGHIJKL | 0.18 BC | 8.10 KL | 6.97 DEFG | 0.94 IJ | 85.87 A |
| | Tamar | 1.38 FGHIJ | 0.46 HIJ | 0.87 JKL | 0.18 BC | 7.91 L | 6.70 Q | 1.21 DE | 84.70 N |
| Peeli Sunder | Khalal | 1.55 AB | 0.62 A | 1.17 A | 0.16 AB | 14.50 CD | 13.29 CD | 1.21 ABCDE | 91.66 ABC |
| | Rutab | 1.75 AB | 0.63 A | 0.87 HIJKLM | 0.18 BC | 13.40 E | 12.04 BCDE | 1.18 E | 89.79 A |
| | Tamar | 1.48 DEFGHI | 0.51 DEF | 0.85 KLMN | 0.18 BC | 13.01 D | 12.18 E | 0.83 K | 93.62 C |
| Rachna | Khalal | 1.56 AB | 0.56 A | 0.93 A | 0.18 A | 10.10 EFGHIJ | 8.80 EFGH | 1.30 ABCDE | 87.05 ABCDEF |

| | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| | Rutab | 1.67 AB | 0.62 A | 0.88 HIJKLM | 0.20 ABC | 9.10 IJ | 7.66 CDEFG | 1.26 D | 84.04 A |
| | Tamar | 1.42 FGHIJ | 0.50 EFG | 0.86 KLM | 0.20 ABC | 8.61 K | 7.52 L | 1.09 F | 87.34 k |
| | Khalal | 1.48 AB | 0.51 A | 0.93 A | 0.18 A | 10.13 EFGHIJ | 9.05 EFGH | 1.09 ABCDE | 89.17 ABCDE |
| Champa Kali | Rutab | 1.68 AB | 0.65 A | 0.98 BCDEFGH | 0.18 BC | 9.20 HI | 7.95 CDEFG | 1.07 FG | 86.28 A |
| | Tamar | 1.43 DEFGHIJ | 0.53 CDE | 0.95 EFGH | 0.18 BC | 8.61 K | 7.43 M | 1.18 E | 86.29 L |
| | Khalal | 1.74 AB | 0.49 A | 0.90 A | 0.20 A | 15.60 BC | 14.15 BC | 1.45 AB | 90.70 ABCD |
| Hillawi-1 | Rutab | 2.01 AB | 0.60 A | 0.97 BCDEFGHI | 0.20 ABC | 14.40 D | 12.77 ABCD | 1.45 B | 88.63 A |
| | Tamar | 1.76 ABCD | 0.480 FGHI | 0.93 GHI | 0.20 ABC | 13.91 C | 12.95 D | 0.99 GH | 93.09 D |
| Wahan Wali | Khalal | 1.99 A | 0.58 A | 1.07 A | 0.18 A | 11.30 DEFGHI | 11.69 CDEF | 1.01 CDE | 90.60 ABCDE |
| | Rutab | 2.22 A | 0.58 A | 1.11 A | 0.18 BC | 6.80 M | 5.82 EFG | 0.81 L | 85.36 A |
| | Tamar | 1.98 A | 0.46 HIJ | 1.07 A | 0.18 BC | 6.31 T | 4.91 W | 1.40 B | 77.82 S |
| | Khalal | 1.46 AB | 0.63 A | 0.86 A | 0.18 A | 19.83 A | 18.68 A | 1.15 ABCDE | 94.13 A |
| Dhakki | Rutab | 1.69 AB | 0.65 A | 0.97 BCDEFGHI | 0.18 BC | 19.80 A | 18.53 A | 1.09 F | 93.56 A |
| | Tamar | 1.44 DEFGHIJ | 0.53 CDE | 0.90 IJ | 0.18 BC | 18.91 A | 18.26 A | 0.65 N | 96.56 A |
| | Khalal | 1.67 AB | 0.58 A | 0.82 A | 0.20 A | 10.89 DEFGHIJ | 9.83 DEFGH | 1.05 ABCDE | 90.32 ABCDE |
| Peela Dora | Rutab | 1.90 AB | 0.57 A | 0.82 KLM | 0.22 A | 10.30 G | 9.21 CDEFG | 0.91 JK | 89.31 A |
| | Tamar | 1.65 BCDEF | 0.45 IJ | 0.79 OP | 0.22 A | 9.31 J | 8.32 J | 0.99 GH | 89.36 H |
| | Khalal | 1.74 AB | 0.57 A | 0.84 A | 0.18 A | 14.87 CD | 13.63 CD | 1.23 ABCDE | 91.71 ABC |
| Hillawi-2 | Rutab | 2.09 AB | 0.63 A | 0.90 FGHIJKLM | 0.19 ABC | 13.40 E | 12.12 ABCDE | 1.20 F | 90.38 A |
| | Tamar | 1.84 ABC | 0.51 DEF | 0.85 KLMN | 0.19 ABC | 11.11 G | 10.33 G | 0.78 L | 92.97 D |

**Table 2. Moisture contents, pH, TSS, dry matter, acidity and sugar values at the different fruit ripening stages of thirty-two date palm varieties**

| **Varieties** | **Ripening stage** | **Biochemical Parameters** | | | | | | |
|---|---|---|---|---|---|---|---|---|
| | | **Moisture %** | **pH** | **TSS** | **Dry matter %** | **Acidity %** | **Reducing Sugars** | **Total Sugars** |
| | Khalal | 62.53 EFG | 6.06 A | 6.67 G | 8.82 ABC | 0.69 A | 32.23 BCDEFG | 32.4 IJ |
| Jan Sohar | Rutab | 53.13 DEF | 6.7 BC | 13.78 L | 15.2 A | 0.92 A | 40.01 EF | 49.2 EF |
| | Tamar | 23.21 D | 6.83 BC | 22.5 MN | 19.9 AB | 0.52 AB | 46.93 FG | 55.93 JK |
| | Khalal | 62.53 EFG | 6.7 A | 8.47 CDEFG | 9.05 AB | 0.46 AB | 26.97 EFG | 39.4 EFGHI |
| Zerin | Rutab | 51.33 F | 6.9 ABC | 18.88 EF | 14.95 AB | 0.85 A | 34.41 HIJ | 44.9 IJKL |
| | Tamar | 21.41 G | 6.93 BC | 24.2 IJKL | 17.28 A | 0.6 AB | 40.93 HI | 52.08 LM |
| | Khalal | 62.63 EFG | 6.33 A | 6.4 G | 8.01 ABCDEFG | 0.55 AB | 35.5 ABCDE | 50.77 AB |
| Kozan Abad | Rutab | 52.23 EF | 6.6 BC | 14.38 KL | 13.47 CD | 0.88 A | 50.01 A | 56.2 AB |
| | Tamar | 20.51 I | 6.83 BC | 21.9 N | 15.97 C | 0.55 AB | 55.93 A | 64.23 AB |
| | Khalal | 64.4 BCDEFG | 6.6 A | 6.6 G | 7.18 DEFG | 0.63 AB | 26.8 EFG | 38.43 EFGHI |
| Begum Jangi | Rutab | 53.13 DEF | 6.9 ABC | 16.28 HIJ | 12.69 DE | 0.97 A | 35.01 HI | 42.8 LM |
| | Tamar | 21.41 G | 7.03 AB | 25.4 FGHI | 15.31 D | 0.57 AB | 40.93 HI | 51.13 LM |
| Shado | Khalal | 64.8 BCDEFG | 6.3 A | 6.77 G | 6.68 G | 0.48 AB | 33.13 ABCDEF | 43.03 CDEFG |
| | Rutab | 54.03 CDE | 6.8 BC | 16.48 GHI | 12.3 E | 0.85 A | 40.01 EF | 48.7 EFG |

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| | Tamar | 23.21 D | 6.63 BC | 24.3 IJK | 14.97 DE | 0.6 AB | 49.03 DEF | 56.93 HIJK |
| | Khalal | 68.03 AB | 6.1 A | 10.2 BCDE | 7.45 CDEFG | 0,36 AB | 27.63 CDEFG | 41.53 CDEFG |
| Chohara | Rutab | 55.63 BC | 6.7 BC | 20.98 CD | 13.47 CD | 0.72 A | 32.01 JK | 44.8 IJKL |
| | Tamar | 24.11 B | 6.93 BC | 26.4EFG | 15.97 C | 0.39 AB | 37.93 JK | 50.23 MN |
| | Khalal | 63.87 BCDEFG | 5.9 A | 7.17 FG | 7.09NDEFG | 0.53 AB | 31.1 BCDEFG | 42.33 CDEFG |
| Danda | Rutab | 54.03 CDE | 6.6 BC | 16.28 HIJ | 12.69 DE | 0.9 A | 39.01 EF | 48.1 FGH |
| | Tamar | 24.12 B | 6.63 BC | 22.7 MN | 15.31 D | 0.56 AB | 46.93 FG | 56.23 IJK |
| | Khalal | 62.7 EFG | 6.53 A | 7.13 FG | 7.56 BCDEFG | 0.59 AB | 34.93 ABCDEF | 47.3 ABCD |
| Qantar | Rutab | 52.23 EF | 7.1 AB | 16.59 GHI | 13.47 CD | 0.9 A | 41.01 DE | 52.6 C |
| | Tamar | 20.51 I | 7.03 | 22.6 MN | 15.97 C | 0.55 AB | 48.93 DEF | 60.23 CDEF |
| | Khalal | 70.67 A | 6.63 A | 7.3 EFG | 8.57 ABCD | 0.48 AB | 31.83 BCDEFG | 43.17 CDEFG |
| Seib | Rutab | 56.73 AB | 6.9 ABC | 15.58 IJK | 14.25 BC | 0.84 A | 45.01 BC | 49.6 DEF |
| | Tamar | 23.21 D | 6.73 BC | 28.7 AB | 16.64 B | 0.4 AB | 49.93 DE | 58.03 FGHIJ |
| | Khalal | 63.2 DEFG | 6.63 A | 7.8 DEFG | 7.72 ABCDEFG | 0.46AB | 33.57 ABCDEF | 45 ABCDEF |
| Neelum | Rutab | 52.23 EF | 7 ABC | 18.28 EF | 13.5 CD | 0.85 A | 45.01 BC | 52.2 CD |
| | Tamar | 22.31 E | 7.03 AB | 25.2 GHIJ | 15.97 C | 0.6 AB | 55.93 A | 60.63 CDE |
| | Khalal | 63.63 BCDEFG | 6.77 A | 8 DEFG | 6.79 FG | 0.46 AB | 28 CDEFG | 40.67 DEFGH |
| Akhrot | Rutab | 51.33 F | 7.1 AB | 18.98 EF | 11.91 E | 0.79 A | 33.01 IJ | 45.2 HIJKL |
| | Tamar | 21.41 G | 7.03 AB | 29.2 A | 14.64 E | 0.47 AB | 45.93 G | 59.23 DEFGH |
| | Khalal | 64.9 BCDEFG | 6.43 A | 7.4 DEFG | 6.79 FG | 0.52 AB | 36.83 ABC | 46.83 ABCD |
| Jaman | Rutab | 53.13 DEF | 6.9 ABC | 16.58 GHI | 12.69 DE | 0.99 A | 46.01 B | 55.7 AB |
| | Tamar | 21.41 G | 6.53 C | 23.3 KLM | 15.31 D | 0.54 AB | 52.73 BC | 61.93 BC |
| | Khalal | 63.73 BCDEFG | 6.7 A | 6.9 G | 9.13 A | 0.58 AB | 35.03 ABCDEF | 46.57 ABC |
| Makran | Rutab | 52.23 EF | 6.9 ABC | 16.28 HIJ | 15.02 AB | 0.89 A | 45.01 BC | 55.6 AB |
| | Tamar | 21.41 G | 6.93 BC | 23 LMN | 17.31 A | 0.54 AB | 52.93 BC | 61.23 CD |
| | Khalal | 65.06 BCDEFG | 6.63 A | 8.03 DEFG | 7.35 CDEFG | 0.46 AB | 29.46 CDEFG | 45.2 ABCDEF |
| Be Rehmi | Rutab | 54.03 CDE | 6.9 ABC | 18.08 EFG | 13.47 CD | 0.85 A | 38.01 FG | 47.4 FGHIL |
| | Tamar | 22.31 E | 6.93 BC | 24 JKL | 15.97 C | 0.51 AB | 45.93 G | 57.43 GHIJK |
| | Khalal | 63.43 CDEFG | 6.43 A | 6.9 G | 8.2 ABCDEFG | 0.46 AB | 31.3 BCDEFG | 43.47 BCDEFG |
| Shamran | Rutab | 52.23 EF | 6.7 BC | 18.28 EF | 14.25 BC | 0.85 A | 40.01 EF | 49.3DEF |
| | Tamar | 23.21 D | 6.83 BC | 23.2 KLM | 16.64 B | 0.51 AB | 48.93 DEF | 59.13 DEFGH |
| | Khalal | 65.46 BCDEFG | 6.36 A | 6.36 G | 8.24 ABCDEFG | 0.52 AB | 40.4 AB | 51.7 A |
| Karbalain | Rutab | 53.13 DEF | 6.8 BC | 15.08 IJKL | 14.25 BC | 0.99 A | 50.01 A | 57 AB |
| | Tamar | 20.51 I | 6.83 BC | 22.4 MN | 16.64 B | 0.55 AB | 54.93 AB | 66.03 A |
| | Khalal | 66.03 BCDEF | 6.9 A | 6.87 G | 9.13 A | 0.56 AB | 36.87 ABC | 48.7 ABC |
| Kokna | Rutab | 53.13 DEF | 7.4 A | 16.08 IJ | 15.02 AB | 0.92 A | 44.01 BC | 54.2 BC |
| | Tamar | 22.31 E | 7.43 A | 22.6 MN | 17.31 A | 0.59 AB | 48.93 DEF | 59.93 CDEF |
| | Khalal | 66.23 ABCDEF | 5.97 A | 12.1 AB | 6.98 EFG | 0.49 AB | 26.23 EFG | 34 HIJ |
| Khudrawi | Rutab | 54.03 CDE | 6.7 BC | 25.68 AB | 11.91 E | 0.73 A | 32.01 JK | 41.3 MN |
| | Tamar | 22.31 E | 6.73 BC | 27.1 CDE | 14.64 E | 0.39 AB | 41.93 H | 52.93 L |
| Aseel | Khalal | 62.17 FG | 6.4 A | 8.4 CDEFG | 7.18 DEFG | 0.53 AB | 29.03 CDEFG | 43.03 CDEFG |
| | Rutab | 52.23 EF | 6.7 BC | 17.88 FGH | 12.7 DE | 0.85 A | 34.32 HIJ | 47.1 FGHIJ |

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| | Tamar | 21.41 G | 6.73 BC | 24.2 IJKL | 15.3 D | 0.6 AB | 45.93 G | 58.43 EFGHI |
| | Khalal | 63.33 G | 6.6 A | 8.43 CDEFG | 7.09 DEFG | 0.44 AB | 26.33 EFG | 37.33 GHIJ |
| Angoor | Rutab | 51.33 F | 7.1 AB | 18.98 EF | 12.69 DE | 0.73 A | 33.01 IJ | 40.67 MN |
| | Tamar | 20.51 I | 6.93 BC | 24.8 HIJ | 15.31 D | 0.39 AB | 39.93 HIJ | 48.23 NO |
| | Khalal | 61.3 G | 6.1 A | 8.43 CDEFG | 7.12 DEFG | 0.43 AB | 26.9 EFG | 38.9 EFGHI |
| Zerdo | Rutab | 51.33 F | 6.7 BC | 19.68 DE | 12.7 DE | 0.75 A | 30.01 K | 39.57 N |
| | Tamar | 20.51 I | 6.93 BC | 26.5 DEF | 15.31 D | 0.35 AB | 46.93 FG | 57.13 GHIJK |
| | Khalal | 65.43 BCDEFG | 6.17 A | 10.4 BCD | 7.35 CDEFG | 0.34 B | 36.37 ABCD | 36.8 GHIJ |
| Zahidi | Rutab | 53.13 DEF | 6.6BC | 20.98 CD | 13.47 CD | 0.67 A | 30.01 K | 43.26 KLM |
| | Tamar | 21.01 H | 6.73 BC | 28.2 ABC | 15.97 C | 0.35 AB | 35.93 K | 60.43 CDEF |
| Deglet | Khalal | 65.23 BCDEFG | 6.3 A | 7.33 EFG | 7.52 BCDEFG | 0.49 AB | 41.57 A | 51.17 A |
| Noor | Rutab | 52.23 EF | 6.8 BC | 14.98 IJKL | 13.47 CD | 0.78 A | 49.01 A | 57.77 A |
| | Tamar | 23.21 D | 6.73 BC | 22.6 MN | 15.97 AB | 0.47 AB | 56.93 A | 64.23 AB |
| | Khalal | 64.1 BCDEFG | 6.37 A | 7 FG | 7.26 CDEFG | 0.46 AB | 33.6 ABCDEF | 45.77 ABCDE |
| Ko-harba | Rutab | 54.03 CDE | 6.6 BC | 16.18 IJ | 13.47 CD | 0.8 A | 45.01 BC | 54.26 BC |
| | Tamar | 23.21 D | 7.03 AB | 22.4 MN | 15.97 C | 0.47 AB | 55.93 A | 64.13 AB |
| Peeli | Khalal | 67 ABCDE | 6.43 A | 8 DEFG | 9.15 A | 0.45 AB | 29.27 CDEFG | 40.1 DEFGH |
| Sunder | Rutab | 54.02 CDE | 6.6 BC | 18.03 EFG | 15.02 AB | 0.82 A | 35.01 HI | 44.57 JKL |
| | Tamar | 23.21 D | 6.73 BC | 24 JKL | 17.31 A | 0.42 AB | 47.93 EFG | 56.93 HIJKL |
| | Khalal | 63.7 BCDEFG | 6.36 A | 6.6 G | 8.47 ABCDE | 0.4 AB | 34.53 ABCDEF | 46.83 ABCD |
| Rachna | Rutab | 51.33 F | 6.8 BC | 16.58 GHI | 14.25 BC | 0.76 A | 43.01 CD | 51.57 CDE |
| | Tamar | 21.41 G | 6.83 BC | 23.20 KLM | 16.64 B | 0.43 AB | 50.93 CD | 59.43 DEFG |
| Champa | Khalal | 65.46 BCDEFG | 6.67 A | 9.97 BCDEF | 7.18 DEFG | 0.46 AB | 31.27 BCDEFG | 39.4 EFGHI |
| Kali | Rutab | 52.23 EF | 6.7 BC | 19.68 DE | 12.69 DE | 0.79 A | 40.01 EF | 47.67 FGHI |
| | Tamar | 22.31 E | 6.73 BC | 25.4 FGHI | 15.31 D | 0.31 B | 47.93 EFG | 57.03 GHIJK |
| | Khalal | 65.53 BCDEFG | 6.03 A | 11.33 ABC | 7.38 CDEFG | 0.41 AB | 23.33 G | 30.93 J |
| Hallawi-1 | Rutab | 54.03 CDE | 6.7 BC | 24.28 B | 13.47 CD | 0.67 A | 25.21 L | 32.57 O |
| | Tamar | 22.31 E | 6.63 BC | 25.9 EFGH | 15.97 C | 0.35 AB | 31.93 JK | 41.23 P |
| Wahan | Khalal | 64.2 BCDEFG | 6.37 A | 8.2 DEFG | 7.38 CDEFG | 0.4 AB | 28.47 CDEFG | 38.16 FGHIJ |
| Wali | Rutab | 54.03 CDE | 6.7 BC | 21.98 C | 13.47 CD | 0.67 A | 36.01 GH | 45.97 GHIJK |
| | Tamar | 22.31 E | 6.7 BC | 25.4 FGHI | 15.97 C | 0.45 AB | 46.93 FG | 55.43 K |
| | Khalal | 67.83 ABC | 6.63 A | 10 BCDEF | 8.31 ABCDEF | 0.33 B | 25.97 FG | 38 FGHIJ |
| Dhakki | Rutab | 58.53 A | 7.1 AB | 27.18 CD | 14.25 BC | 0.75 A | 27.01 L | 38.37 N |
| | Tamar | 25.11 A | 7.03 AB | 27.7 BCD | 16.64 B | 0.35 AB | 38.93 IJ | 50.13 MN |
| | Khalal | 66.3 ABCDEF | 6.3 A | 7.33 EFG | 7.35 CDEFG | 0.53 AB | 34.53 ABCDEF | 47.5 ABCD |
| Peela Dora | Rutab | 54.93 BCD | 6.7 BC | 14.78 JKL | 13.47 CD | 0.9 A | 45.01 BC | 55.67 AB |
| | Tamar | 21.61 F | 6.7 BC | 21.9 N | 15.97 C | 0.66 A | 54.93 AB | 64.13 AB |
| | Khalal | 67.53 ABCD | 6.23 A | 13.8 A | 8.24 ABCDEFG | 0.39 AB | 27.43 DEFG | 37.87 FGHIJ |
| Hallawi-2 | Rutab | 56.33 ABC | 6.5 C | 26.78 A | 14.65 AB | 0.72 A | 27.01 L | 39.77 N |
| | Tamar | 23.91 C | 6.93 BC | 29 A | 16.9 AB | 0.39 AB | 37.93 JK | 46.63 O |

**Conclusions:** The present studies provide insight into morphology and nutritional profiling of different date palm varieites grown in Pakistan. All the studied varieties showed variability in morphology and their nutritional profile. Although there is need of huge set of morphological data along with biochemical and molecular characterization for better understandings of diversity.

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