

Chapter 1 : Quince - Wikipedia

The quince (/ ˈ ɛ ː k w ɛ ː n s /; Cydonia oblonga) is the sole member of the genus Cydonia in the family Rosaceae (which also contains apples and pears, among other fruits). It is a deciduous tree that bears a pome fruit, similar in appearance to a pear, and bright golden-yellow when mature.

Description[edit] Halved quince, with seeds and oxidation visible. The immature fruit is green with dense grey-white fine hair, most of which rubs off before maturity in late autumn when the fruit changes color to yellow with hard, strongly perfumed flesh. The seeds contain nitriles , which are common in the seeds of the rose family. In the stomach, enzymes or stomach acid or both cause some of the nitriles to be hydrolyzed and produce hydrogen cyanide , which is a volatile gas. The seeds are only likely to be toxic if a large quantity is eaten. These are *Pseudocydonia sinensis* and the three flowering quinces of eastern Asia in the genus *Chaenomeles*. Another unrelated fruit, the bael , is sometimes called the "Bengal quince". *Cydonia* is included in the subfamily *Amygdaloideae*. It should not be confused with its relatives, the Chinese quince, *Pseudocydonia sinensis* , or the flowering quinces of genus *Chaenomeles* , either of which is sometimes used as a culinary substitute. It was cultivated from an archaic period around the Mediterranean. The Greeks associated it with *Cydonia* on Crete, as the "Cydonian pome ", and Theophrastus , in his *Enquiry into Plants*, noted that quince was one of many fruiting plants that do not come true from seed. While quince is a hardy shrub, it may develop fungal diseases in hot weather, resulting in premature leaf fall. It may also affect other *Rosaceae* plants such as hawthorn and medlar , but is typically less damaging than on quince. Appearing as red excrescence on various parts of the plant, it may affect quinces grown in vicinity of junipers. It tolerates both shade and sun, but sunlight is required in order to produce larger flowers and ensure fruit ripening. It is a very tough plant that does not require much maintenance, and tolerates years without pruning or major insect and disease problems. Propagation is done by cuttings or layering ; the former method produces better plants, but they take longer to mature than by the latter. Named cultivars are propagated by cuttings or layers grafted on quince rootstock. Propagation by seed is not used commercially. Quince forms thick bushes, which must be pruned and reduced into a single stem in order to grow fruit-bearing trees for commercial use. The tree is self-pollinated , but it produces better yields when cross-pollinated. In warmer climates, it may become soft to the point of being edible, but additional ripening may be required in cooler climates. They are harvested in late autumn, before first frosts. In Europe, quinces are commonly grown in central and southern areas where the summers are sufficiently hot for the fruit to fully ripen. They are not grown in large amounts; typically one or two quince trees are grown in a mixed orchard with several apples and other fruit trees. In the 18th-century New England colonies, for example, there was always a quince at the lower corner of the vegetable garden, Ann Leighton notes in records of Portsmouth, New Hampshire and Newburyport, Massachusetts. Quinces in England are first recorded in about 1066, when Edward I had some planted at the Tower of London.

Chapter 2 : Quince (Cydonia oblonga)

Quince, (Cydonia oblonga), a small tree or shrub of the rose family, grown for its edible fruit. Quince is the only member of the genus Cydonia and is native to Iran, Turkey, and possibly Greece and the Crimean Peninsula.

Stir, turn down heat and let simmer about 30 minutes with a soft rolling boil. Color will turn a beautiful pinky red, it will start to set up along sides of your kettle, skim off foam, pour into hot jars, cap, invert jar 5 minutes, after 5 minutes turn jar upright and they will start sealing. We inherited a couple of Quince trees when we moved to France. They are certainly handsome trees and the fruit is very attractive too, being very furry in the early stages. Here are some traditional recipes: Rub the quinces with a cloth to remove the down. Put them, whole and unpeeled, into a big, tall earthenware crock or jar, without any water. Leave them, covered, in a low oven until they are soft but not breaking up. When they are cool enough to handle, slice them, without peeling them, into a bowl, discarding the cores and any bruised o Put the sliced fruit through the food mill. Add an equal quantity of white sugar. Boil in a preserving pan, stirring nearly all the time until the paste begins to candy and come away from the bottom as well as the sides of the pan. Take care to use a long-handled wooden spoon for stirring, and to wrap your hand in a cloth for the boiling paste erupts and spits. Continue stirring after the heat has been turned off until boiling has ceased. With a big soup ladle, fill shallow rectangular earthenware or tin dishes with the paste. Leave to get quite cold. Next day put these moulds into the lowest possible oven of a solid fuel cooker, or into the plate drawer of a gas or electric stove, while the oven is on for several hours, until the paste has dried out and is quite firm. Turn out the slabs of paste, wrap them in greaseproof paper or foil, and store them in tins in a dry larder. This paste is cut into squares or lozenges to serve as a dessert or as a sweetmeat for the children. If you have no suitable utensil for the initial cooking of the fruit in the oven, it can be softened in a steamer over a big saucepan of boiling water. Put them into a preserving pan with water not quite covering them. Bring them to the boil and cook for 30 minutes. Strain them through a muslin, pressing them so as to extract as much juice as possible. In the juice cook another 3 lb of quinces, peeled, sliced and cored, and 1 lb of oranges, skinned and quartered, with the pips removed. Simmer for 1 hour, and put the mixture through a sieve, so as to obtain a thick puree; weigh the puree, add an equal quantity of sugar, return to the pan and cook until the mixture begins to come away from the sides. The cognac can be stored in jars or tins. Excellent eaten with soft cream cheese. The theory is always much the same; the skin and the pips are used to make a foundation syrup which will jelly, and in which the sliced fruit is cooked The following recipe makes a very richly flavoured preserve for my taste a good deal superior to orange marmalade Rub the whole fruit with a cloth to remove the down; put it in a preserving pan and cover completely with cold water. Extract the fruit, and when cool enough to handle, peel, slice, and core it. Return the cores and the skins to the same water in which the fruit has cooked, and boil until reduced by about a third, when the juice will have just begun to take on the characteristic cornelian colour of quince jelly. Strain this through a cloth. Weigh the sliced fruit; add its equivalent in white sugar. Put the sugar and fruit, together with the strained juice, back into the preserving pan and boil gently until the fruit is soft and translucent and the juice sets to jelly. The best way of ascertaining that the juice will set is to watch until it starts coating the back of the spoon, and slides off with a gentle plop when the spoon is shaken. Skim off any scum that has risen to the surface before turning off the flame. Put into warmed jam jars, cover with a round of paper dipped in brandy, and tie down when cool. Positive On Apr 13, , angelam from melbourne, Australia wrote: I think this is a much underrated tree. It is a good small size. The blossom is beautiful, opening from pink to white. The foliage is handsome being a fresh green although with us it does seem more prone than its relations to cherry slug. And the fruit is delicious and not prone to bird damage. The fruit has to be cooked, but for nowhere near as long as most cookbooks seem to say. Most recommend 2 hrs. I find mins plenty. Fruiting Quince is often overlooked in favor of flowering quince, which is unfortunate, since C.

Chapter 3 : Plants Profile for Cydonia oblonga (quince)

The quince (Cydonia Oblonga) is a small fruit tree that has been cultivated in the Caucasus region until Persia since time immemorial for its large scented fruits, since it has been widely imported and spread in our regions, then a little neglected and forget.

Quince with branch affected by fire blight History and background One of the earliest known fruits, quince is a pome fruit related to apples and pears. It is native to the Trans Caucasus area. For more than 4, years, quince trees have been grown in Asia and the Mediterranean. Today it is still widely grown in other parts of the world, especially the Middle East, the Mediterranean and South America, but is considered a specialty fruit in the U. The firm fruit is aromatic and high in pectin, which for many years made it popular in home orchards for jams and jellies. The fruit resembles a large European pear and is produced on a small tree that, like European pear, is subject to a bacterial disease called fire blight. Quince fruit is low in saturated fat and sodium. Observations at Carandale Farm As home orchards and home preserving declined and powdered pectin became available in the first part of the 20th century, quince became a forgotten fruit. There was no incentive for cultivar improvement. Fortunately, in other parts of the world, quince was still in demand and breeding programs continued. More recent introductions from Russia have improved sweetness, flavor, uniformity and quality. Carandale has had three recent cultivars in their test plot. Both grew well and set fruit in Quince are considered hardy to Zone 4, but some late varieties may not fully ripen in some years at the northern limit of their range. Quince require a long growing season and become softer and more palatable the longer they remain on the tree. The fruit is firm, but it bruises easily and should be handled with care. Northern grown quince will remain firmer than southern grown quince of the same variety. This does not affect culinary uses but may be more limiting for fresh use, which is a minor consideration. The fruit is large, attractive and uniform. It has a deep yellow color and has no fuzz when fully ripe. This variety has a persistent, aromatic, lemon-like scent. It produces large crops annually with the exception of It normally blooms late enough to miss spring freezes, but was an anomaly. It has been vigorous and disease resistant with one exception: Fire blight is a bacterial disease that will have to be anticipated and managed. They will need to be pro-active at the first sign of fire blight. It was slower to establish but has shown no sign of fire blight, even though it has been exposed to it. Fruit are somewhat smaller, not as attractive and retains a fuzzy surface even after ripening. Discussion Quince is making a revival in this country as a high-end culinary food. Books of quince recipes and lore have been published recently, and the fruit increasingly is featured at high-end restaurants. Fire blight continues to be the biggest threat to commercial plantings in this country. This threat can be addressed with good management practices sanitation, antibiotics, etc. Breeding programs elsewhere, most notably Russia, have brought forth cultivars with superior fruit quality and disease resistance. Unfortunately, disease resistance is a regional issue and does not necessarily translate to other parts of the world. Quince could be part of an integrated planting system for environmental reasons, but for economic reasons it would be considered a stand-alone crop. It has specialized harvesting, and handling needs. Quince would fit well into a local and regional marketing system where a short supply chain would reduce handling and storage requirements, allowing the fruit to mature on the tree for better quality. If allowed to fully ripen on the tree, quince has an aromatic lemon scent that can act as a natural air freshener. Superior selections allowed to tree ripen can be enjoyed fresh if thinly sliced.

Chapter 4 : Quince, Fruiting Quince *Cydonia oblonga*

Noteworthy Characteristics. *Cydonia oblonga*, commonly known as common quince, is a deciduous, multi-stemmed small tree or large shrub that features crooked branches clad with broad-ovate to broad-elliptic pale green leaves (to 4" long) that are gray-hairy below.

Etemad ,3 and P. Find articles by M. Ghannadi Find articles by A. Etemad Find articles by M. Mahzouni Find articles by P. Minaiyan, this paper is extracted from the Pharm. This article has been cited by other articles in PMC. Abstract *Cydonia oblonga* Miller Quince from Rosaceae family is a fruit tree cultivated in many countries mainly in Iran. The colon tissue was removed and tissue damages were scored after macroscopic and histopathologic assessments. These data suggest that QJ and QHE were effective to diminish inflammation and ulcer indices in this murine model of acute colitis. So quince fractions could be considered as a suitable anticolitic alternative, however further studies are needed to support this hypothesis for clinical setting. The most accepted hypothesis is that IBD origins from inappropriate and persistent activation of the mucosal immune system driven by the presence of intraluminal flora 1 , 2. IBD comprises from two distinct disorders: UC is an ulceroinflammatory disease limited to the colon and affecting only the mucosa and sub-mucosa except in the most severe cases 3. UC is characterized by diffuse superficial inflammation of the colonic mucosa in the rectum and extends proximally to involve any contiguous length of the colon. Clear evidences exist for the activation of the immune response in IBD. The lamina propria is infiltrated with lymphocytes, macrophages and other cells of the immune system. The incidence and prevalence of ulcerative colitis vary greatly with geographic location 4. Pharmacologic treatments of IBD, often involves drugs that belong to different therapeutic classes and have different but nonspecific mechanisms of anti-inflammatory action including: Alternative and complementary therapies have also been used for disease treatment 5 , 6. It is recognized as an important dietary nutrition source and is traditionally used as a gastric tonic, anti-diarrheal, anti-inflammatory and ulcer healing agent especially within the gut, suitable for uterine and hemorrhoid bleeding, antiemetic and astringent 7 , 9. Various pharmacological studies have also shown antimicrobial activity 10 , inhibitory effect on IgE immune reactions 11 antioxidant and antiulcerative effects for quince In this study we evaluated the anti-colitis effect of juice and extract of *Cydonia oblonga* with various doses and via oral and peritoneal injection routes. To the best of our knowledge, this is the first study on the effects of *Cydonia oblonga* in ulcerative colitis. The fruits with their peels were sliced and air-dried at room temperature for extract preparation. Extraction was then carried out using a percolator for 72 h to complete the extracting process The extract was filtered and the solvents were evaporated using a rotary evaporator. To attain a semisolid concentrated extract, the fluid extract obtained in the previous step was further freeze-dried until a dry powder was produced. Juicer Moulinex, France was used to prepare quince juice. Total phenol assay of the extract The total phenols were determined by Folin-Ciocalteu method described by Waterhouse and coworkers Gallic acid as a reference for phenol compounds stock solution was also prepared by dissolving 0. Test, reference and blank solutions were prepared and the absorbance of each sample was determined at nm Jenway, UK against the blank. The absorbances were plotted against gallic acid concentrations and concentration of phenols in unknown samples was determined. Results are given as gallic acid equivalent GAE per g of the fruit. Measurement of the pectin content of quince fruit Twenty g of the dry fruit powder were extracted with boiling ethanol for 5 min. Ethanolic extract was then discarded. Afterwards, the powder was mixed thoroughly with ml boiling water and extracted. The pH of the medium was adjusted to 6. Pectin which was precipitated in this step was filtered, dried in room temperature and weighed and pectin content was determined The animals were housed singly in wire-bottomed cages under a uniform condition of temperature and humidity and fed with normal rat chow and tap water. All experiments were conducted according to the local ethics guidelines for research on animals and approved by the Research Committee of Isfahan University of Medical Sciences. Folin-Ciocalteu reagent and all organic solvents which were of analytical grade procured from Merck Darmschtat, Germany. Animal groups Animals were randomly assigned to sham, control, test, and reference groups of 6 rats as follows: Sham group; treated with vehicle distilled water orally

p. Control group; treated with vehicle p. Juice group; treated with quince juice QJ p. Reference group; treated with dexamethasone p. Induction of colitis Rats were fasted for 36 h with free access to water prior to induction of colitis. They were lightly anesthetized with ether and colitis was induced by intracolonic rectal instillation of 0. Then the rats were held in a head down position for 1 min to prevent anal leakage. Evaluation of the colonic damage Rats were euthanized using diethyl ether overdose at sixth day, 24 h after the last dose of treatment. The abdomen was opened and 8 cm of the colon, 3 cm up from the anus was excised, incised longitudinally and washed with normal saline solution. Paul, USA, which was scaled by 1 mm² cells. Macroscopic ulcer severity was scored according to Esmaily and coworkers as follows: Normal appearance with no damage, 1: Localized hyperemia without ulceration, 2: Linear ulceration without significant inflammation, 3: Linear ulceration with inflammation at one site, 4: Two or more sites of ulceration and extending more than 1 cm along the length of colon, Damage extending more than 2 cm along the length of the colon and the score was enhanced by 1 for each increased cm of involvement Total colitis index TCI was calculated by summing inflammation severity, inflammation extent and crypt damage. Non-parametric data were analyzed by Mann-Whitney U test. Differences between groups were determined using one-way analysis of variance ANOVA with Scheffe multiple comparison test. The total phenol content determined by Folin-Ciocalteu method showed 8. The juice yielded Pectin amount assay yielded 1. Macroscopic assessment As it is shown in Fig. Data from the groups treated with dexamethasone p.

Chapter 5 : A Modern Herbal | Quince

The Quince (Cydonia oblonga) is the sole member of the genus Cydonia in the Genus Cydonia, in the Subtribe Malinae, in the Tribe Maleae, in the family Rosaceae (which also contains apples and pears, among other fruits) of the Order Rosales.

Garden locations Culture Easily grown in acidic, fertile, medium moisture, well-drained soils in full sun to part shade. Best flowering occurs in full sun. Adapts to a wide range of soil conditions, but prefers well-drained loams. Established plants tolerate some dry soils. Plants bloom on new growth. Pruning is typically done in winter. Easily propagated from hardwood or softwood cuttings. Suckers when young and must be trained as a tree or it will spread to form a thicket. Promptly remove root suckers to control possible spread. Best fruits are produced in areas with long hot summers. Pick fruit before first fall frost. Where winter temperatures dip below 5 degrees F. Noteworthy Characteristics *Cydonia oblonga*, commonly known as common quince, is a deciduous, multi-stemmed small tree or large shrub that features crooked branches clad with broad-ovate to broad-elliptic pale green leaves to 4" long that are gray-hairy below. Common quince is primarily grown today for fruit production or as a dwarfing pear rootstock. It is native to rocky slopes and woodland margins in the Trans-Caucasus region which includes Iran, Armenia, Azerbaijan, southwestern Russia and Turkmenistan. Plants have escaped garden plantings in the U. Commercial production in the U. Immature fruits round to pear shaped quinces to 3" diameter are green with gray-white shading but mature in fall to bright yellow. Fruit on cultivated varieties is usually larger. However, in many areas where grown in the U. Quinces may be used in jellies, preserves and pies. Genus name is derived from the town of Cydon now Khania in Crete. Specific epithet means oblong. Leaf and fruit spots. Powdery mildew and rust. Garden Uses Small quince trees or shrubs make attractive specimens in the landscape. Shrubs may be grown as hedges. Fruit may be harvested.

quince (cydonia oblonga mill.) TAXONOMY The quince is the only species in the genus Cydonia, which falls into the Pomoideae subfamily of the Rosaceae along with apple and pear.

The stem bark is astringent, it is used in the treatment of ulcers[1]. The seed is a mild but reliable laxative, astringent and anti-inflammatory[9]. When soaked in water, the seed swells up to form a mucilaginous mass. This has a soothing and demulcent action when taken internally[4] and is used in the treatment of respiratory diseases, especially in children[1]. This mucilage is also applied externally to minor burns etc[9]. The fruit is antivenous, astringent, cardiac, carminative, digestive, diuretic, emollient, expectorant, pectoral, peptic, refrigerant, restorative, stimulant and tonic[4, 9, 46, 1]. The unripe fruit is very astringent, a syrup made from it is used in the treatment of diarrhoea and is particularly safe for children[4, 1]. The fruit, and its juice, can be used as a mouthwash or gargle to treat mouth ulcers, gum problems and sore throats[1]. The leaves contain tannin and pectin[1]. Tannin can be used as an astringent whilst pectin has a beneficial effect on the circulatory system and helps to reduce blood pressure[K]. A mucilage obtained from the seed coat is used as a gum arabic substitute to add gloss to material[61, 74]. The fruit is rich in pectin[1]. Pectin is said to protect the body against radiation[1].

Cultivation details Succeeds in most soils but prefers a light moist fertile soil and a sunny position[3, 37, 1]. Dislikes very dry or waterlogged soils[1]. Succeeds in semi-shade but does not fruit so well in such a position[1]. Plants also tolerate quite deep shade[1], though they will often not fruit at all in such a position[K]. The quince has been cultivated for over two thousand years for its edible fruit and its seed, though it is not a widely grown crop[4, 46, 61, 1]. It is also much used as a dwarfing rootstock for pears and some other fruits[1]. There are some named varieties[1]. Plants require warm summers in order to fully ripen their fruit[1].

Our new book to be released soon is Edible Shrubs. Shop Now Propagation Seed - probably best sown in a cold frame as soon as it is ripe[K], it can also be sown in February[78]. It requires stratification[98], pre-chill the seed for 18 weeks if it is fresh, whilst old seed will require 2 weeks of warm stratification first and then 18 weeks cold treatment[1]. When they are large enough to handle, prick the seedlings out into individual pots and grow them on in the cold frame for at least their first winter. Plant them out into their permanent positions in late spring or early summer, after the last expected frosts. Cuttings of mature wood, November in a cold frame[3, 37]. Suckers, removed in spring[1].

Other Names If available other names are mentioned here

Found In Countries where the plant has been found are listed here if the information is available

Weed Potential

Right plant wrong place. We are currently updating this section.

Chapter 7 : Quince - Cydonia Oblonga

Cydonia oblonga is susceptible to many of the same problems that apple trees face. Marauding pests include aphids, moths, the quince curculio, scales, and lacebugs. One disease that may strike is fire blight, which is caused by *Erwinia amylovora*.

The use, distribution or reproduction in other forums is permitted, provided the original author s or licensor are credited and that the original publication in this journal is cited, in accordance with accepted academic practice. No use, distribution or reproduction is permitted which does not comply with these terms. This article has been cited by other articles in PMC. Abstract *Cydonia oblonga* M. *Cydonia oblonga* commonly known as Quince is rich in useful secondary metabolites such as phenolics, steroids, flavonoids, terpenoids, tannins, sugars, organic acids, and glycosides. A wide range of pharmacological activities like antioxidant, antibacterial, antifungal, anti-inflammatory, hepatoprotective, cardiovascular, antidepressant, antidiarrheal, hypolipidemic, diuretic, and hypoglycemic have been ascribed to various parts of *C*. The polysaccharide mucilage, glucuronoxylan extruded from seeds of *C*. This review focuses on detailed investigations of high-valued phytochemicals as well as pharmacological and phytomedicinal attributes of the plant. *Cydonia oblonga*, phytomedicine, pharmacological attributes, folk medicinal uses, Quince Introduction Plants are not only a dietary source for both human beings and animals but also safer phytomedicines. Traditionally, phytomedicines have been used to treat various ailments in Unani-tibb, Chinese, and ayurvedic systems of therapies Gilani and Rahman, ; Krishnaswamy, ; Muhammad et al. This curing potential of plants can be supported by numerous scientific evidences Gilani, ; Lattanzio et al. In response to new challenges in health care, researchers are focusing plants to isolate active phytochemicals Lattanzio et al. The reliability on phytomedicines for treatment of different disorders is greater in present era than never before. In traditional Indian folk medicines, more than 25, plant based drug formulations have been documented Kusari et al. Its fruit is used in food industry Usmanhani et al. The presence of vitamin C and different minerals such as phosphorus, calcium, potassium, sodium, and nitrogen in quince fruit has also been reported Rop et al. Seeds of the plant are traditionally utilized for the treatment of diarrhea, cough, dysentery, sore throat, constipation, and bronchitis Nadkarni, ; Duke et al. Quince seeds contain sterols, triterpenes, and tannins as active phytochemicals that account for its anti-diarrheal activity Kirimer et al. The presence of different phenolics, organic acids, and amino acids has also been described in Quince seeds Silva et al. Quince leaf extract has been found effective against diabetes, cancer, and hemolysis Costa et al. The plant also contains an enzyme, phenol peroxidase which decolorizes carcinogenic aromatic dyes in industrial waste water Nandi et al. Essential oils, phenolic compounds, organic acids, tetracyclic sesterterpenes, and ionone glycosides are present in different parts of quince De Tommasi et al. The wide spread medicinal uses of Quince and its valuable phytochemical makeup have attracted our attention to pile up a comprehensive review on its potential bioactive components, bio-medical, and nutritional applications. So far, no comprehensive review has been compiled to describe pharmacological attributes, folk medicinal uses, and phytochemical constituents of Quince in recent years in order to bridge the knowledge gap among researchers. Taxonomy and distribution Quince Family: Rosaceae is a small plant or shrub with a height of 5â€”8 and 4â€”5 m wide. It is the sole member of genus *Cydonia*. Its fruit has bright yellow coloration, acquiring 7â€”12 cm length, and 6â€”9 cm width. Fruit has astringent taste, characteristic aroma, and large numbers of plano-convex seeds arranged in two vertical rows. The plant blossoms in spring having light pink flowers with diameter of 5 cm Gholgholab, Leaves are elliptical in shape, 6â€”11 cm long and have white hairs on the surface. On the basis of fruit shape, two varieties of Quince are available *C*. The fruits of first one are apple shaped whereas second species is pear shaped. The apple shaped fruits have harder flesh with more astringent taste as compared to pear shaped. From toxicology point of view, Quince is regarded as safe however toxic effects may be produced by its seeds only when they are ingested in large quantity due to presence of nitrile components Huxley et al. Its fruit is a source of natural phenolic compounds possessing anti-bacterial, anti-oxidant, and anti-ulcerative potential Wang et al. Phytochemistry Quince fruit and peel Quince fruit has been extensively consumed as a dietary source. Its fruit

is used for preparing jams and jellies Usmanghani et al. It is also regarded as an economical and natural source for phenolic constituents Silva et al. The fruit of Quince contains malic acid 1. The importance of fruits and vegetables in reducing risks of heart disease, aging, and cancer is well-known Fattouch et al. These health benefits are attributed to strong antioxidant potential of phenolic acids and flavonoids present in plants Silva et al. Considering the medicinal importance of antioxidants, different studies have been carried out to determine phenolic profile and antioxidant potential of Quince fruit. The presence of ascorbic, citric, malic, D- -quinic, fumaric, and L-shikimic acids was also confirmed in both peel and pulp Silva et al.

Chapter 8 : Quince | Uncommon Fruit

The quince fruit (Cydonia oblonga Mill.) is a native of Western Asia, and the origin is considered the Transcaucasus region including Armenia, Azerbaijan, Iran, southwest of Russia and Turkmenistan (Pio et al., , USDA,).

Glossary -Fruit Crops terms and definitions Fruit-Crops. Over the years I have enjoyed hearing from students, teachers, professors, government officials, farmers, crop industry experts and others from all over the world about fruit crops. If you have a question or comment please do not hesitate to contact me. Also, please feel free to cite this information without permission for non-commercial purposes. Thanks for visiting, Mark About Mark: As associate dean, Rieger had major responsibilities in graduate programs, distance education, statewide degree completion programs, the honors program and international education. He joined the University of Georgia faculty as an assistant professor in and was promoted to associate professor in and professor in Quince – Cydonia oblonga mill. This plant is rarely cultivated outside of mediterranean climates, and is sometimes confused for the common flowering quince Chanomeles speciosa , Japanese flowering quince Chanomeles japonica or Chinese quince Pseudocydonia sinensis which are fairly common edible landscape plants. All produce fruits that can be used as true quince fruits are used – in jams and cooking. Greeks and Romans grew the quince for its fragrant fruit and attractive pink flowers. Folklore, medicinal and non-food uses. The Greeks started the custom of giving a quince to a bride on her wedding day as a symbol of fertility; this ritual persisted well into the Christian era. Quinces are more important as rootstocks than as fruiting plants. Quince is the primary dwarfing rootstock used for pear, mostly in Europe. It lacks sufficient cold hardiness and blight tolerance to be used in the Pacific Northwest region. Since quince is incompatible with many pear scions, a compatible interstock must be placed between the scion and a quince rootstock. Quinces are known for their strong perfume, and will freshen up an entire room if left at room temperature for several days. For the most up to date statistical data on United States and World production numbers please refer to the following two websites: Large shrub or small tree, to 4 m. Leaves elliptical, with entire margins, often larger than those of apple or pear. Light pubescence on underside. Like apple, the ovary position is epigynous, or inferior, with the 5-loculed ovary embedded in receptacle tissue, containing several ovules per locule. Generally bright yellow and shaped more-or-less like apples, although some are pyriform. Seedlings or rootstock cultivars e. The flesh is dry and mealy, usually being cooked or made into jam, jelly, etc. Fruit ripen in autumn, with apples. Soil – deep, well-drained, loamy soils with pH Climate – Chilling requirement – relatively low, hours. Because flowering occurs in late spring, spring frost is not a real problem. Quinces are extremely prone to fire blight and cannot tolerate wet, humid conditions well. T- or chip-budded onto a variety of rootstocks. It is common in mediterranean cuisine, often in stews or as accompaniments to long-cooked dishes roasts, etc. The peel is often bitter and should be removed. Dietary value, per gram edible portion:

Chapter 9 : Quince - Cydonia oblonga mill. | Fruit Crops

Fruiting Quince is often overlooked in favor of flowering quince, which is unfortunate, since C. oblonga has thornless branches, edible fruit, provides winter interest with gnarled branches and blooms in the spring.