

Korean Export Pears

A Top Pick for Consumption

소비자에게 사랑받는 수출용 **한국배** 품종



한국배수출연합(주)
KOREA PEAR EXPORT CORPORATION



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우리한국배연구회
Korea Pear Research Association

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Fleshy, sweet and early ripening
seasonal pears

Wonwhang



A pear with dense flesh, intense sweetness & sourness



Characteristics of the variety

Harvest time	Weight (g)	TSS (°Bx)	Sourness (Acidity, %)	Hardness (kg/5mm)	Density	Stone Cells	Storage (days)
25 th August	560	13.4	Low (0.2)	1.2	Medium	Small	15



Fruit properties

- The best harvest time is late August.
- Retains a light greenish skin color, indicating its freshness.
- Average weight is 560g. Total soluble solid content is 13.4°Brix.
- Dense flesh is highly sweet, with just enough acidity for a refreshing flavor.
- Sweeter and has a better texture when eaten cold after refrigeration.
- Refrigeration is required due to the short shelf life.
- Overbrowning and flesh shriveling may occur if stored at room temperature.

Refrigerated pears are more palatable than those stored at room temperature because refrigeration increases the percentage of fructose in the fruit that gives it its sweetness



Keeping the old and making it new

Sinhwa

Juicy, tender flesh to quench our thirst!
A sweet and cool pear with a refreshing aftertaste!



Characteristics of the variety

Harvest time	Weight (g)	TSS (°Bx)	Sourness (Acidity, %)	Hardness (kg/5mm)	Density	Stone Cells	Storage (days)
10 th September	630	13.0	Low (0.1)	0.9	Medium	Small	30



Fruit properties

- A flavorful Korean pear that takes the best of the New World and adds flavor to it.
- Average harvest time is early September with light green skin.
- The average fruit weight is 630g and its total soluble solids concentration is 13.0°Brix.
- Tender, crisp flesh with good mouthfeel.
- High sugar content and low acidity.
- Rounded and balanced appearance, perfect for gifting.
- Storable at 20°C for leisurely enjoyment and stays good for more than 50 days.
- Suitable for present at early thanks-giving day

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The queen of flavors, with a refreshing
sweetness and mild sourness

Changjo



Pears with juicy and crispy flesh



Characteristics of the variety

Harvest time	Weight (g)	TSS (°Bx)	Sourness (Acidity, %)	Hardness (kg/5mm)	Density	Stone Cells	Storage (days)
15 th September	790	13.1	Low (0.1)	1.1	Densely	Small	14



Fruit properties

- The average harvesting time is mid-September
- The average fruit weight is 790g, and its total soluble solids concentration is 13.1°Brix.
- Green color remains on the flesh, showing it a fresh.
- The skin is not hard and easy to slice through.
- Dense flesh is crunchy and tender, making it a pleasure to eat.
- Great flavor due to high in sweetness and juicy flesh.
- Storage period is 15 to 20 days at room temperature; however, refrigeration is recommended.
- You should be astonished at the size of the fruit, its delicious taste and juice.

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than those stored at room temperature because refrigeration increases
the percentage of fructose in the fruit that gives it its sweetness



A golden autumn pear

Whangkeumbae

Smooth, flavorful and golden in color!



Characteristics of the variety

Harvest time	Weight (g)	TSS (°Bx)	Sourness (Acidity, %)	Hardness (kg/5mm)	Density	Stone Cells	Storage (days)
15 th September	450	14.9	Low (0.1)	1.0	Densely	Small	30



Fruit properties

- The average harvest time is mid September.
- The average fruit weight is 450g, and its total soluble solids concentration is 14.9°Brix.
- A beautiful pear with a golden pericarp and even the occasional tan markings.
- This pear has a thin skin that can be eaten with the skin on.
- Mild acidity to complement the sweetness, and crisp, soft flesh that melts in the mouth like shaved ice.
- High-quality fruit with a juicy flavor and a refreshing aftertaste.
- The fruit has round in shape and golden sun in skin color at maturity.
- It is adapted to export to USA or Canada for the skin color being familiar to.
- Unlike brown pears, skin of the green pears is made up of a thin layer of cuticles, which produce copper rust to protect the pear flesh from the outside.



Refrigerated pears are more palatable than those stored at room temperature because refrigeration increases the percentage of fructose in the fruit that gives it its sweetness

The wind runner in a pear garden

Whasan



In the rainy orchards, the greenery ripens,
and the flavors of the summer sun are improved



Characteristics of the variety

Harvest time	Weight (g)	TSS (°Bx)	Sourness (Acidity, %)	Hardness (kg/5mm)	Density	Stone Cells	Storage (days)
18 th September	580	12.9	Low (0.1)	1.0	Densely	Small	30



Fruit properties

- The average harvest time is late September.
- The average fruit weight is 580g, and its total soluble solids concentration is 12.9°Brix.
- Green color remains on the pericarp, indicating freshness.
- Flesh is juicy and crisp.
- Extremely good texture with low acidity and high sugar content, resulting in a soft, mild flavor and melt in the mouth.
- Good shelf life at room temperature and at cold temperature, no pericarp blackening will occur.
- It is settled down as one of the export pears and cultivar in the market nowadays.
- The breathing hole of fruit, becomes changed to a dot-like mark on fruit peel. Spots on fruit are relatively large and clear than other pear varieties.



Refrigerated pears are more palatable
than those stored at room temperature because refrigeration increases
the percentage of fructose in the fruit that gives it its sweetness



The flavor champion

Manpungbae

Fresh, flavorful and crunchy!



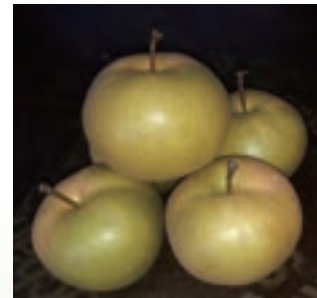
Characteristics of the variety

Harvest time	Weight (g)	TSS (°Bx)	Sourness (Acidity, %)	Hardness (kg/5mm)	Density	Stone Cells	Storage (days)
25 th September	770	13.3	Low (0.1)	0.9	Hard	Small	50



Fruit properties

- The average harvest time is late September.
- Size is so big that, the average fruit weight is 770g.
- Greenish pericarp is hard, flesh is juicy and crisp
- It has the best eating quality, flesh is crispy and total soluble solids content is 13.3 °Brix.
- Soft and crispy flesh with a flavorful sweetness.
- The pear has a rich juice that bursts out at the moment of chewing and continues until the flesh goes down the throat, leaving a lingering aftertaste.
- This flavor will have you going back for more because of its light starchy flavor, which gives it a freshness.



Refrigerated pears are more palatable than those stored at room temperature because refrigeration increases the percentage of fructose in the fruit that gives it its sweetness

Fall in love with crispness and color

Chuhwangbae



A sweet and sour taste in mouth reminds Chuwhang pear!

Characteristics of the variety

Harvest time	Weight (g)	TSS (°Bx)	Sourness (Acidity, %)	Hardness (kg/5mm)	Density	Stone Cells	Storage (days)
20 th October	450	14.1	Medium (0.2)	1.1	Medium	Medium	120

Fruit properties

- The average harvest time is late October.
- The average fruit weight is 450g, and its total soluble solids concentration is 14.1°Brix. The fruit is full of stone cells.
- The sweet and sour flavors are balanced with sugars to create a mouthwatering, savory flavor that is best enjoyed with meat.
- Its harmonious sugar content makes it a great dessert for meat dishes.
- The high antioxidants such as polyphenols and flavonoids makes it a healthy choice.
- The brown, powdery color of the pericarp is a unique characteristic.
- It can be stored for a long time period, and pericarp blackening may occur during low temperature storage, so prior preparation is required.
- The blackening symptom of pear peel during refrigeration is caused by beneficial polyphenol substances in fruits which turn black by low temperature.



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Korea's most cultivated cultivar

Singo(Niitaka)



Korean pears for the family enjoyment



Characteristics of the variety

Harvest time	Weight (g)	TSS (°Bx)	Sourness (Acidity, %)	Hardness (kg/5mm)	Density	Stone Cells	Storage (days)
26 th September	550	12.5	Low (0.1)	1.0	Medium	Small	60



Fruit properties

- Average harvest time is late September.
- Average weight of 550g with a moderate TSS content of 12.5°Brix.
- Good quality pears with reduced sourness and astringency, prevented flesh discoloration, and significantly improved texture.
- Low acidity and just the right amount of sweetness for a refreshing flavor.
- Rich juiciness and crisp flesh for excellent texture.
- Good shelf life and cold storage is better for safe distribution and consumption.

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Rural Development Administration
<http://www.rda.go.kr>



National Institute of Horticultural and Herbal Science
<http://www.nihhs.go.kr>



Korea Pear Research Association
<http://www.ilovepear.co.kr>



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<http://www.koreafga.co.kr>



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Korea Pear Export Association creates new values.

KPEA increases exports of agricultural and fishery products and
opens up a better future through constant innovation and challenges,
next to union leaders and the representatives



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