

# Pawpaw Variation Across Ohio

**Sarah Francino**

Contact: francino.1@osu.edu

**G. Matthew Davies, PhD**

**SCHOOL OF ENVIRONMENT & NATURAL RESOURCES**



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# Pawpaw Tree



Sarah Francino

# Products of Pawpaw

## Jackie O's Beer and Integration Arce's Pawpaw Pulp



<http://jackieos.com/brews/paw-paw-wheat/>



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<https://integrationacres.com/products/frozen-pawpaw-pulp-pawpaw-pleasures-p-44.html?osCsid=ee72c080dec80218ed0f9897a1e0c714>

# Research Objectives

- Is there variation across the state in managed pawpaw plantings in yield, disease resistance, and quality?
- What controls intra and inter flavor profiles across Ohio?





# Cultivars



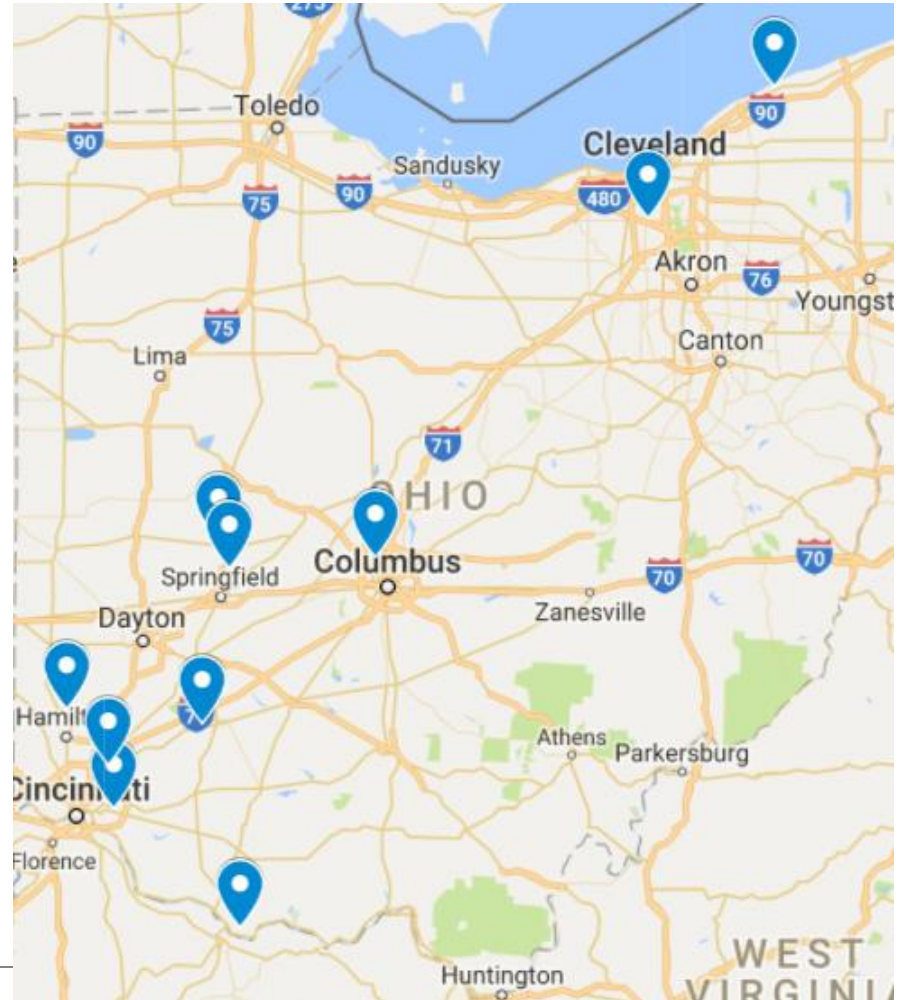
<https://www.pinterest.com/pin/500744052308536312/>



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# Pawpaw Plantings

-9 pawpaw plantings



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# Data Collection





# Data Collection



Jo Kingbury



Sarah Francino



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# Significance and Limitations

## **Significance**

Give pawpaw investors a better understanding of which cultivars to produce and where they will produce the best

## **Limitations**

Have to use what is out there

People do not label

Only commercial cultivars are planted readily



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# Question 2

What controls intra and inter flavor profiles across Ohio?

-Duffrin & Pomper, 2006 made a incomplete flavor wheel with a class at Ohio University

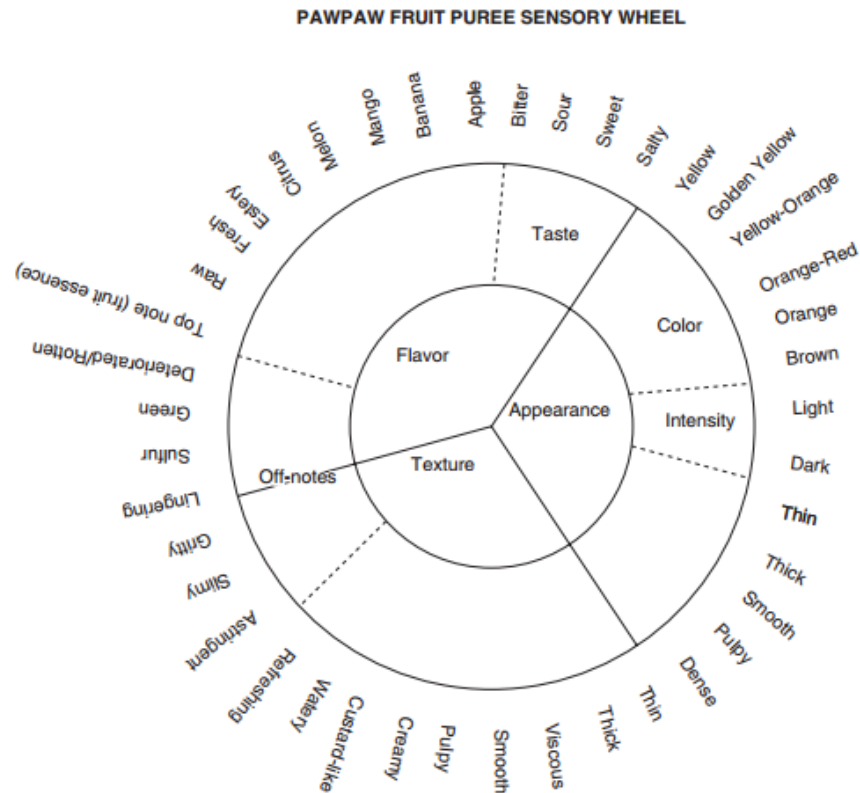


Figure 2: Summary wheel of descriptive language for characterizing the flavor, texture, and appearance of pawpaw fruit puree.



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# Significance and Limitations

## **Significance**

The flavor wheel will inform on what to conduct tasting of pawpaw in the future.  
Which will allow to look at the intra and inter control of cultivars across the state

## **Limitations**

Only one year of fruit to perform tests  
Has to frozen pulp due to the short shelf life  
May not be directly applicable to growers



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# Literature Cited

Duffrin, M. W., & Pomper, K. W. (2006). Development of Flavor Descriptors for Pawpaw Fruit Puree: A Step Toward the Establishment of a Native Tree Fruit Industry. *FCSR Family and Consumer Sciences Research Journal*, 35(2), 118–130.

Guide to Evaluating Pawpaws. (1990). Retrieved April 3, 2018, from <http://www.pawpaw.kysu.edu/ppf/evalguid.htm>

Pomper, Kirk W., & Layne, Desmond R. (2005). *The North American Pawpaw: Botany and Horticulture* (Vol. 31). Horticulture Review.



# Questions



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