

General Information



The persimmon tree belongs to family Ebenaceae and to genus Diospyrus. The most widely cultivated species is the Asian persimmon. It spread from Korea to other continents due to its strong adaptation to tropical and temperate regions.

Persimmon is not a fruit that could be eaten when picked from its branch. It should be ensured that tartaric acid is transformed into fruit sugar within two to three weeks under maximum 25 C temperature and 20% humidity. Persimmon fruits are particularly rich in vitamin A and carbohydrates. Since it is a fibrous fruit, it is very useful for the digestive

system and has a very high nutritional and nutritional value.

In persimmon cultivation, chemical control could be used to prevent damage. Some of the common chemicals used are copper sulphate (99.5%) and Melathionine (25%).

Cultivation in Turkey

There are 3 persimmon species cultivated in Turkey, Diospyros kaki, Diospyros lotus and Diospyros oleifera. Diospyros kaki is the leading species with 75%-80% cultivation percentage. Major producing areas are the Mediterranean, the Black Sea and the Aegean regions, respectively

Denizli-Honaz is one of the leading persimmon cultivation area in Turkey. Unofficial annual production in Turkey is around 51.000 tons on average for the last years.



Harvest & Drying Process



The harvest of Turkish persimmon starts in November. Persimmons are collected from the tree with their stems to be dried. The peeled persimmons are hung or put on clean canvases to be dried. During the drying process, attention should be paid to hygiene conditions since persimmons are peeled off. The white color that appears after the drying process is due to sugar content, not mold.

An average of 1 kg of dried persimmon is obtained from 6 kg of fresh fruit.

Please do not hesitate to ask for further. We would be glad to send you our quotations.

