FBMG Help Desk Question of the Week

How do I make my Pomegranates taste sweeter?

Answer: Well...

Select a variety that fits your preferences You cannot change variety characteristics



There is nothing you can do to make a tart Granny Smith apple taste like a sweet Fuji apple.



So select Pomegrante varieties carefully Pomegranates



Pomegranates varieties vary in acidity; some varieties can be quite tart.



Not all pomegranates taste the same They range from very acidic to very sweet

Variety	Flavor Characteristics
Al-sirin-nar	Sweet-tart taste
Russian 18	Very good sweet-tart taste
Salavatski	Typically sweet with a hint of tartness
Spanish Sweet	Sweet but very tart
Sumbar	Sweet fruit
Surh Anor	High sugar content
Wonderful	Sweet-tart, berry-like flavor

Know when to harvest pomegranates Harvest maturity is critical to taste



Because the fruit does not ripen after being picked, harvest it only after it has reached full maturity.



Fruit ripens about

6 months after

bloom, with the best a metallic sound fruit development during hot weather



Fruit that is ready to pick may make

when tapped lightly

Enjoy pomegrantes without the mess Technique to minimize juice stains and increase the ease of aril removal



When preparing the fruit in a kitchen, first slice off the calyx of the fruit with a knife.

Carefully score the exposed surface into quarters. Fill a bucket or other container with water, and then submerge the fruit. With the fruit submerged, pry open the fruit along the score lines and remove the arils with a rolling action under your thumb.

The arils will sink to the bottom of the container, while all the pulp, peel and damaged seeds will float to the top.

Once you have finished, remove the floating debris and pour the water through a suitable strain. Do you have questions about your home landscape and plants?

Contact the Fort Bend Master Gardener Help Desk

Email: FortBendmg@ag.tamu.edu Phone: 281-341-7068

The Help Desk is manned Monday thru Friday, 9am-Noon

References:

https://aggie-horticulture.tamu.edu/fruit-nut/wpcontent/uploads/sites/6/2015/04/pomegranates_2 015.pdf

https://extension.uga.edu/publications/detail.html ?number=C997

