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## Studies on relationship between fruit constituents and its taste

A fruit contains various taste active compounds, such as sugars, organic acids, amino acids, polyphenols, and aromas. We have been studying to clarify the effects of juice constituents on the fruit taste and developing quantitative evaluation system for fruit taste.

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## Studies on the mechanism of gibberellic acid induced seedlessness in grapes

Gibberellic acid (GA3) is widely used in the production seedless grape in Japan. We have been studying to clarify the mechanism involved in seedlessness of gibberellic acid treated grapes.