



## **Relationship between the nutrition status and sensory characteristics of melon fertilized with wine-distillery waste compost**

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The interest in developing sustainable agriculture is becoming more important day by day. A large quantity of wastes from the wine and distillery industry are produced and constitute a serious problem not only environmental but also economic. The use of exhausted grape marc compost as organic amendment is a management option of the fertility of soils.

On the other hand, consumers are increasingly concerned about the type, quality and origin of food production. Flavor and aroma are most often the true indicators of shelf-life from the consumer's point of view.

The aim of this study was to relate the nutritional status of melon fertilized with exhausted grape marc compost with the sensory profile of fresh-cut fruits. A field experiment was established with three doses of compost (1, 2 and 3 kg per linear meter) and a control. Melons were harvested at maturity and the sensory evaluation was carried out by an expert panel of melon tasters to describe odour, flavour and texture. Nitrogen, phosphorus and potassium concentration was determined in the fruits to calculate nutrient absorption.

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