



**TG/104/5 Rev.**  
**ORIGINAL:** English  
**DATE:** 2006-04-05 + 2014-04-09

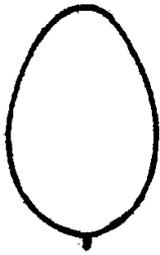
**INTERNATIONAL UNION FOR THE PROTECTION OF NEW VARIETIES OF PLANTS**  
GENEVA

**MELON**  
UPOV Code: CUCUM\_MEL  
*Cucumis melo* L.

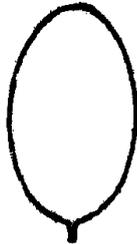
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**GUIDELINES**  
**FOR THE CONDUCT OF TESTS**  
**FOR DISTINCTNESS, UNIFORMITY AND STABILITY**

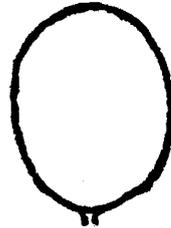
Ad. 28: Fruit: shape in longitudinal section



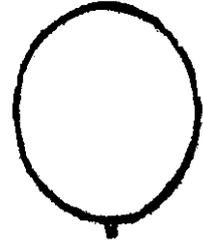
1  
ovate



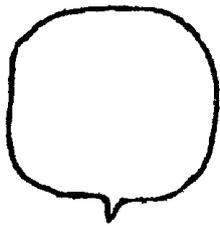
2  
medium elliptic



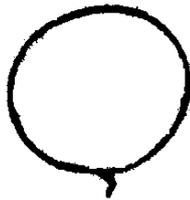
3  
broad elliptic



4  
circular



5  
quadrangular



6  
oblate



7  
obovate



8  
elongated

Ad. 68: Shelf life of fruit

Shelf life is the time that the fruit remains firm in storage.

Five fruits per plot are stored in boxes in single layers. The boxes can be stored one on top on another if air can circulate between them. The storage area does not need to be climatically controlled, but must have naturally good conditions for storing fruits.

Observations are made at regular intervals of 3 to 4 days, noting the firmness of fruits, taking care not to damage them, and removing those which are damaged or rotten. The observation is to determine when the fruits become soft, i.e. when the firmness of the fruit becomes equal or lower than Note 3 “soft” in characteristic 57.