

Table 7 Interior quality of pears with different pollination treatments after 5 months of cold storage

Code name	Soluble solids (%)	Content of titratable acid(%)	Fruit firmness with peel (kg/cm ²)	Fruit firmness without peel (kg/cm ²)
CL1	13.355 ^{Bb}	0.07 ^{Bc}	4.52 ^{Aa}	2.073 ^{Aa}
CL4	14.445 ^{Aa}	0.091 ^{Aa}	3.889 ^{Ab}	1.611 ^{Bb}
CL5	13.618 ^{ABb}	0.087 ^{Aab}	3.93 ^{Ab}	1.584 ^{Bb}
CK	13.409 ^{Bb}	0.081 ^{Ab}	4.01 ^{Aab}	1.718 ^{ABb}

Note: The data with different capital letters in same column show extremely significant difference; the data with different little letters in same column show significant difference