Title Interactive effects of ozone and 1-methylcyclopropene on decay resistance and quality of

stored carrots

Author Charles F. Forney, Jun Song, Paul D. Hildebrand, Lihua Fan and Kenneth B. McRae

Citation Postharvest Biology and Technology, Volume 45, Issue 3, September 2007, Pages 341-348

Keywords Daucus carota; 1-MCP; Botrytis; Sclerotinia; Decay; Sugar content; 6-Methoxymellein;

Volatiles

Abstract

Fresh carrots were treated with or without 1.0 µL L⁻¹ 1-methylcyclopropene (1-MCP) at 10 °C for 16 h, and then exposed to 300 or 1000 nL L⁻¹ ozone at 10 °C for 0, 1, 2, or 4 days. The carrots were stored at 0 °C for up to 24 weeks and evaluated every 4 weeks for resistance to challenge inoculations of *Botrytis cinerea* and *Sclerotinia sclerotiorum*. Quality attributes and stress and flavor volatiles were also quantified. Decay resistance to *B. cinerea* was induced by treatments with 1000 nL L⁻¹ ozone for 2 or 4 days, however no lasting resistance to *S. sclerotiorum* was induced. Firmness was reduced in carrots treated with either 300 or 1000 nL L⁻¹ ozone for 4 days. Treatment with ozone for 1, 2, or 4 days resulted in 60–90% greater respiration rates than controls, but this effect diminished within 4 weeks of storage. Ozone treatments stimulated the production of the stress volatiles ethanol and hexanal, which were, respectively, 43- and 11-times greater than the controls immediately after a 4-day exposure to 1000 nL L⁻¹, but this effect diminished with storage time. Sucrose concentrations were reduced, but terpene concentrations were increased. Treatment with 1-MCP reduced *B. cinerea* resistance induced by the ozone treatments. Respiration rates, loss of sucrose, and increase in glucose and fructose during storage were also reduced by 1-MCP treatment. Treatment with 1-MCP had no effect on weight loss or firmness. In general, the concentrations of pre-storage ozone that induced resistance to *B. cinerea* also reduced carrot quality and therefore are not likely of commercial value.