Title Comparison between ripening on trees and post-harvest evolution for apricot cultivars contrasting in their rate of ethylene production
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Abstract

Fruit elaboration in orchards and post-harvest evolution are amongst the key factors to be kept under control in order to ensure fruit quality for the consumers. Due to the large variability already described in apricot ethylene production rate, we have focused on the comparison of contrasting apricot cultivars. For four apricot varieties ('Moniqui', 'Goldrich', 'Bergeron' and 'A3759'), post-harvest storage at 23°C has been compared with fruit ripening on the tree, for three main traits: ethylene production, fruit firmness and colour changes. An earlier and higher ethylene production rate, associated with a faster loss of firmness, was observed post-harvest, in comparison with the fruit evolution on the tree. Colour changes also have been noticed. Differences amongst cultivars have been highlighted clearly.