

**Title** Influence of different storage treatments on antioxidant systems of apricot var. 'Búlida'

**Authors** M.I. Egea, M.A. Murcia, P. Sanchez-Bel, F. Romojaro, M.C. Martinez-Madrid

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#### **Abstract**

The influence of the storage at low temperature, with and without cold coadjuvants like 1-MCP, on different antioxidant systems and on the fruit sensory quality of apricot var. 'Búlida' has been studied. The results found when evaluating the antioxidant systems (total carotenoids, ascorbic acid, superoxide dismutase and peroxidase activities and the total Trolox equivalent antioxidant capacity (TEAC)) show a sharp decrease in ascorbic acid during storage, without significant differences between treatments, while, in the remaining antioxidant systems, a positive effect of 1-MCP was observed, in contrast to cold-storage at 2°C and in modified atmospheres, which showed similar antioxidant evolution and levels.