

Title Effect of 1-methylcyclopropene on quality aspects of 'Encore' tomatoes
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Abstract

'Encore' (classic) tomatoes were harvested at colour chart stages 3 and 5 and then graded and packed into separate boxes before being taken to the Postharvest Unit at Writtle College, Essex, UK. Here they were placed in cold storage where 1-methylcyclopropene (1-MCP) was applied to half of each colour stage. Treated and control fruits were then divided randomly into groups for storage under one of three temperature regimes representing conditions experienced by fruits in different stages of the supply chain. The fruits were assessed on the day after application of 1-MCP and subsequently every other day up to day 13 for Brix, titratable acids, firmness and colour. Significant delays in ripening were observed in treated fruits for both colour stages; these were more pronounced in fruits treated at the earlier stage.