

**Title** Effect of 1-methylcyclopropene (1-MCP) on fig (*Ficus carica* cv. bardakci) storage  
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#### **Abstract**

This study was conducted in order to prolong the storage life of figs by using 1-methylcyclopropene (1-MCP), an ethylene action inhibitor. Fruits were harvested at optimum harvest time and divided into two lots. One lot was treated with 10 ppb 1-MCP at 20°C for 12 h. and the second lot was used as control. All fruit samples were stored at 0°C temperature with 90-92% relative humidity. During storage weight loss, flesh firmness (with peel and after removing the peel), titratable acidity and total soluble solids content were determined on the fruit by taking the figs from the storage room at five-day intervals. Furthermore, fungal and physiological decayed fruits were also recorded. Results indicated that, 1-MCP slowed down fruit softening during 15-day storage period. There were no statistical differences between control and 1-MCP treated figs in terms of titratable acidity and total soluble solids content.