

**Title** Effects of short-term N<sub>2</sub> treatment on lipid peroxidation, anti-oxidant enzymes and flesh softening of kiwi fruits during cold storage

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### Abstract

Flesh softening is the main limitation to the postharvest storage, handling and marketing life of kiwifruit. Evidences suggest that pre-storage treatment with pure N<sub>2</sub> gas is potentially effective in inhibiting senescence of many harvested horticultural crops. To better understand the role of short-term N<sub>2</sub> treatment in softening of kiwi fruit, flesh firmness, malondialdehyde (MDA) and hydrogen peroxide (H<sub>2</sub>O<sub>2</sub>) contents, superoxide anion (O<sub>2</sub><sup>·-</sup>) production rate, as well as activities of lipoxygenase (LOX), peroxidase (POD), superoxide dismutase (SOD) and catalase (CAT) were investigated. Kiwifruits were exposed to pure N<sub>2</sub> gas for 6 h, and then kept in closed but vented containers for 35 days in the dark at 0-1°C and 95-100% relative humidity. Flesh firmness decreased rapidly during the cold storage time, and short-term N<sub>2</sub> treatment inhibited the decrease in flesh firmness, particularly the rapid decrease within 7 days of the early storage, which suggested pure N<sub>2</sub> could delay flesh softening of kiwi fruits at 1°C. MDA content, O<sub>2</sub><sup>·-</sup> production rate and H<sub>2</sub>O<sub>2</sub> content increased in kiwifruit with storage time. Short-term N<sub>2</sub> treatment showed a lower level of lipid peroxidation compared to non-N<sub>2</sub> treated fruit, with a delay in increasing in both O<sub>2</sub><sup>·-</sup> production rate and H<sub>2</sub>O<sub>2</sub> content. SOD, CAT and POD activities of the fruits markedly decreased during the cold storage, while LOX activity showed a maximum value on day 7, followed by a decline. The treatment with pure N<sub>2</sub> increased activities of SOD, CAT and POD, and decreased LOX activity. These data indicated that short-term N<sub>2</sub> treatment delayed softening of cold stored kiwifruit involve alleviating lipid peroxidation via suppressing oxidative damage and enhancing antioxidant defense.