Title	H_2O_2 as an effective control method on postharvest Chinese winter jujube fruit pericarp color
	red turning
Author	Lin Shen, Shimin Chang and Jiping Sheng
Citation	Abstracts of 27th International Horticultural Congress & Exhibition (IHC 2006), August 13-
	19, 2006, COEX (Convention & Exhibition), Seoul, Korea. 494 pages.
Keywords	Chinese winter jujube; pericarp; color; H ₂ O ₂ ; GA ₃

Abstract

Chinese Winter Jujube (*Zizyphus jujube* Mill cv. Winter Jujube) with high nutritional value has become the most important jujube variety for fresh use. Pericarp color of red with green is good preference for clients and processing requirement, but effective red turning control methods need to be developed in practice. The objective of this study is to find a suitable way to control the red turning. H_2O_2 and GA_3 were used as treatments, and the red turning rate, rot rate, tasting evaluation and some enzyme activities were analyzed. The results showed that the red turning could finish in 5 days in control (water treatment), 7 days in GA_3 treatment (50 µg/L GA_3 10 min) and 10 days in H_2O_2 treatment (2.0x10-3 mol/L H_2O_2 10 min). SOD and POD activities in fruit treated with H_2O_2 were higher than that of GA_3 and control in the first 5 days, but the PAL activity was significant lower. The rot rate of H_2O_2 and G_3 treated fruit was 30% and 25% lower than control at the 15th day after treatment, respectively. The tasting evaluation showed that the fruits treated with H_2O_2 was the best, the fruit with GA_3 treatment was a little strong in pericarp, the control was the worst with alcohol flavor. We considered that H_2O_2 treatment might be a good way to control Chinese Winter Jujube fruit pericarp color red turning.