

Title Effects of 1-MCP on phenolic compounds and antioxidant activity of ‘Starking’ apples
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Abstract

Effects of 1-Methylcyclopropene (1-MCP) on phenolic compounds and antioxidant activity of peel of ‘Starking’ apple fruit stored for 4 weeks under at ambient temperature (25°C) condition were studied. 0.5 μ l/L 1-MCP increased remarkably total phenolics, total free phenolics, total flavonoids, 1, 1-Diphenyl-2-Picrylhydrazyl Radical (DPPH), 2, 2’-Azinobis 3-Ethyl-benzothiazoline-6-Sulphonate (ABTS) radical scavenging activity in fruit during storage; 0.2 μ l/L 1-MCP was less effective. Both treatments lost the effectiveness after 4 weeks storage.