

**Title** Effect of salicylic acid (SA) on delaying fruit senescence of Huang Kum pear  
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**Citation** Frontiers of Agriculture in China 1 (4): 456-459. 2007.  
**Keywords** salicylic acid; enzyme activity; physiological characteristics; Huang Kum pear; fruit senescence

#### **Abstract**

This experiment was undertaken to explore the effect of salicylic acid (SA) at different concentrations on regulating fruit senescence of Huang Kum pear. Through dipping fruits and fruit discs for a series of hours in SA solution, enzyme activities and physiological characteristics of Huang Kum pear were determined. The results revealed that SA enhanced the activity of superoxide dismutase (SOD) and peroxidase (POD) enzymes at 0.02 mmol/L and at 0.002 mmol/L with the treatment of dipping fruit discs for 4 h and 12 h, respectively. The malondialdehyde (MDA) contents were reduced at 0.002 mmol/L for 12 h, and water loss ratio was decreased at 0.5 mmol/L after 48 h of treatment. It was concluded that SA at lower concentrations could delay the senescence of Huang Kum pear fruit.