

**Title** Effect of 1-MCP (1-Methylcyclopropene) pretreatment on cold storage of kiwifruit  
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#### **Abstract**

Kiwifruit (*Actinidia deliciosa* cv. Hayward) grown in the orchard of Atatürk Central Horticultural Research Institute in Yalova were pretreated and non-treated with 1-MCP on the day of harvest and cold stored at 0°C for 6 months. Change in ethylene production, fruit firmness, titratable acidity, soluble solids content were determined every month directly after storage and after transferring to 20°C for one week to simulate marketing conditions. 1-MCP inhibited the rise in ethylene production of the kiwifruits and maintained fruit firmness during storage and shelf life. Control fruits lost their marketable quality in 4 months at 0°C whereas 1-MCP treated fruits maintained their quality for 6 months.