

Title Effect of 1-methylcyclopropene (1-MCP) on softening and sensor quality changes of fresh-cut persimmon slices

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Abstract

The aim of this study was to evaluate the effect of 1-methylcyclopropene (1-MCP) applications to improved the storability of fresh-cut 'Harbiye' persimmon fruit slices during storage at 10°C. For this purpose 1-MCP, an ethylene action blocker, applied before processing. Fresh-cut 'Harbiye' persimmon fruit slices were stored at 1°C after being exposed to 4 µl l⁻¹ 1-MCP for 12 h or not (control). Harbiye slices soften and their sensor quality changes were examined the efficacy of 1-MCP treatment. 1-MCP-treated fruit delayed persimmon fruit slices soften and their sensor quality significantly higher than control fruit slices. Thus, applications of 1-MCP can greatly extent the postharvest life and quality chances of freshcut 'Harbiye' persimmon fruit.