

Title Effect of 1-Methycyclopropene treatment on the shelf-life quality of kiwifruit cv. Hayward
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Abstract

Experiment was carried out to investigate the effect of 1-Methycyclopropene (1-MCP) to extend the shelf life of the ripe kiwifruits (*Actinidia deliciosa* A. Chev.) cultivar Hayward. Fruits were purchased from wholesaler at the early maturity stage and treated with 0 (control), 0.5, 1 and 2 $\mu\text{l.l}^{-1}$ 1-MCP for 24 h at 20°C. Treated and non-treated fruits were sealed in 30 μm thick polyethylene plastic bags and stored at 20 ± 1 °C. Control fruits softened rapidly to 21 N in 16th days but treated with 0.5 $\mu\text{l.l}^{-1}$ 1-MCP did not soften to a similar extent until after 27 days. Treated fruit did not soften as much as control fruit but firmness of treated fruit after 34 days was considered appropriate for consumption. Soluble solid concentrations (SSC) remained low in 1-MCP treated fruit for about 21 days. Fruit treated with 0.5 $\mu\text{l.l}^{-1}$ developed acceptable flavor and reached SSC similar to those in control fruit by 27 days. The increased of SSC in fruit treated with 2 $\mu\text{l.l}^{-1}$ 1-MCP underwent further retardation.