

Title 1-Methylcyclopropene treatment enhanced strawberry fruit quality during storage
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Abstract

Experiment was carried out to determine the effects of 1-methylcyclopropene (1-MCP) on storage life and quality attributes of fresh strawberries. Fully ripe fruits cv. "Camarosa" were treated with 1-MCP at concentrations of 0 (control), 0.25, 0.5, 0.75 and 1 $\mu\text{l.l}^{-1}$ for 16 h at 5 °C. They were then kept individually in plastic boxes for 4 weeks in the dark at 1°C and ca. 95 % relative humidity. 1-MCP treatment at concentration 0.75 $\mu\text{l.l}^{-1}$ tended to maintain strawberry fruit firmness (8.4 N) and color (hue angle) after 27 days storage at 1°C. Decay development also was lowered in fruit treated with 1-MCP, compared to the control. Vitamin C, total soluble solid (TSS) and total acid (TA) was higher in fruits treated with 1-MCP. 1-MCP treated fruits were more acceptable owing to their better appearance. Based on the results, for cv. "Camarosa" the best results were found with 1 $\mu\text{l.l}^{-1}$ 1-MCP in respect of prolonging storage life (27 days).