

**Title** Effect of 1-MCP (1-Methylecyclopropene) pretreatment on maintaining fruit quality during cold storage of granny smith apple

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**Citation** Abstracts Book, 6<sup>th</sup> International Postharvest symposium, 8-12 April 2009, Antalya, Turkey. 256 pages.

**Keyword** 1-MCP; apple; cold storage

#### **Abstract**

'Granny Smith' apples grown in the orchard of Atatiirk Central Horticultural Research Institute were treated with 1-MCP on the day of harvest and stored at 0°C for 8 months. Fruits were examined monthly both directly after storage and plus one week of shelf life at 20°C. 1-MCP inhibited ethylene production of apples, maintained the fruit firmness and titratable acidity and delayed starch losses during storage. 1-MCP did not affect the soluble solids contents of fruits. 1-MCP completely prevented superficial scald during the storage and shelf life while untreated control fruits showed around 60 % scald after 8 months of cold storage. 1-MCP also prevented other physiological storage disorder coreflush in apples.