

Title Effects of 1-methylcyclopropene on overall quality of blank amber plum during storage
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Abstract

Plums cv. 'Black Amber' were harvested at the commercial stage and treated at the same date of harvest with doses of 0.5 and 1 μ l⁻¹ 1-methylcyclopropene. Fruits maintained at the same conditions without any treatment were used as Control. Fruits were stored at 1 ± 0.5 °C and 90% RH during 30 days of storage. Effects of 1-MCP on fruit firmness (FF: kg), weight losses (WL: %), titrable acidity (TA: %), total soluble solids (TSS: %), skin color (SC: h°), glucose and saccharose amounts were determined during 15 and 30 days of storage. The firmness maintained better than Control in both doses of 1-MCP applications, overall quality parameters enhanced by 1-MCP treatments.