

**Title** Effect of 1-methycyclopropene on the shelf life of mango fruit cv. Nam Dok Mai  
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#### **Abstract**

The objectives of this study were to determine the efficiency of 1-MCP, inhibitor of ethylene receptor at various concentration and duration. Mango fruits (*Mangifera indica* L. cv. Nam Dok Mai) were harvested from the local orchard and transported to laboratory within 2 hours. All of uniform mango fruits without any defects were selected and treated with 1-MCP at the concentration of 0, 500 and 1,000 ppb for 0, 6 and 12 hr. Following treatment, mango fruits were kept at 20 °C for ripening. The results indicated that 1-MCP has tremendous potential for maintain quality of mango fruits cv. Nam Dok Mai during storage. The most effective treatment and maintain the good quality after storage was 1000 ppb for 6 hours. In addition, the highest 1-MCP concentration delayed peel and pulp color change and fruit softening and extend the shelf life for 18 days in association with suppression of respiration and C<sub>2</sub>H<sub>4</sub> evolution.