

Title The effects of 1-methylcyclopropene (1-MCP) treatment on fruit quality and the storage of tomatoes harvested at red maturity stages

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Citation Abstracts Book, 6th International Postharvest symposium, 8-12 April 2009, Antalya, Turkey. 256 pages.

Keyword Tomato; 1-methylcyclopropene; 1-MCP

Abstract

In this study, the effects of 1-MCP (1-methylcyclopropene) treatment on fruit quality and the storage of tomatoes harvested at red maturity stages. • Astona Fl' tomato cultivar grown in Antalya region, was investigated. According to maturity stages of tomatoes were divided into 2 groups. the first group of fruits were treated with 1-MCP (250 ppb, 500 ppb) and the second group of fruits were used as control. After these treatments, fruits stored at 10°C temperature with 90-95% relative humidity. During the storage period, various chemical and physical analyses were performed by taking samples at 15 days intervals. Weight loss, titratable acidity (TA), soluble solids contents (SS), fruit firmness, colour (a*) were performed. Furthermore, fungal and physiological disorders during the storage period were recorded. As a result, in order to obtain the maximum benefit from 1MCP, this treatment would be the most suitable for commercial purposes.