

**Title** Effects of near-harvest application of aminoethoxyvinylglycine (AVG) on banana fruits during postharvest storage

**Author** T. V. Nguyen, T.D. Chu, H.V. Le, T.V. Le, H.M. Truong, T.L.T. Le, and A.Q.T. Tong

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**Keyword** banana; Aminoethoxyvinylglycine; AVG; near-harvest

### **Abstract**

To investigate the effects of newly commercialized chemical, namely ReTain (AminoethoxyVinylGlycine) or AVG, on banana fruits grown in the central Vietnam, a set of experiments has been conducted. For this purpose, ReTain was applied by spraying directly on the fruits two weeks before their harvest. The concentrations of ReTain varied from 600 to 900 ppm with 100 ppm interval (i.e. 600, 700, 800, and 900 ppm). Non-sprayed fruits were served as controlled ones. After two-week period, the fruits were harvested, packed in standard banana cardboard boxes and stored at ambient conditions (20-25°C, 75-85% RH). To determine responses of banana fruits to ReTain treatment, the measurements of specific physiochemical and physiological characteristics, which represent banana postharvest behaviors, have been conducted and recorded accordingly.

Experiment results indicated that fruits treated with ReTain of concentration of 800 ppm (or 0.8 g/L) have been considered the most prominent. The fruits, treated with 800 ppm ReTain, were firmer, respiration rate and repining rates were lower, the postharvest losses were much less over other fruits, fruit shelf-life has been extended to 16 days against 8 days for the controlled fruits.