

Title Improving shelf life of cut persimmon fruit
Author H. Itamura, T. Nakamoto, Y. Hanaoka and N. Sun
Citation ISHS Acta Horticulturae 833:295-298. 2009.
Keyword cut fruit; persimmon; shelf-life

Abstract

The demand for fresh-cut fruit products for both retail and food service industry applications have recently increased. Tissue softening, which can limit shelf-life, is a very serious problem for fresh-cut fruit products. Thus, our present research emphasized strategies to improve the storability of cut persimmon fruit and to advance the utility of the fruit. The effects of different cutting methods, like being cut horizontally or vertically along a carpel or into pieces, as well as the application of 1-MCP against fruit softening and ethylene production were investigated in 'Saijo' persimmon fruit. All trials showed that fruit cut horizontally or vertically followed almost the same fruit softening course; however, ethylene production in vertically cut fruit was lower than in horizontally cut fruit. Fruit cut into pieces softened the most rapidly. 1-MCP pretreatment prolonged the softening course and inhibited ethylene production in fruit cut into pieces; 1-MCP was slightly effective on the horizontally cut fruit but was ineffective on the vertically cut fruit. The 1-MCP trails were thus partially effective for improving the shelf-life of cut persimmon fruit.