

Title Additional effect of 1-MCP and modified atmosphere packaging (MAP) on the storage life of banana fruit

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Abstract

Fruit of 'Sucrier' (*Musa acuminata*, AA Group) banana stored at 14°C have a storage life of 2 weeks. Storage life is limited by chilling injury. A combination of 1-MCP fumigation and modified atmosphere (MA) conditions during storage extended the storage life at this temperature to 7 weeks. Eating quality of this fruit, after ripening, was acceptable. Bananas treated with 1-MCP alone or bananas held in MA alone had a storage life at 14°C of 3 and 6 weeks, respectively.