

**Title** Effect of 1-MCP in Combination with Heat Treatment on Preservative Quality of Banana (Cv. Kluai Khai) Fruits

**Author** Cu Ngoc Linh and Adisak Joomwong

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#### **Abstract**

Effect of 1-MCP in combination with heat treatment on preservative quality of 'Kluai Khai' banana fruit was investigated by fumigating fruits in 1-MCP for 2° hours at 22°C, after that fruits were continued heat treatment for 14, 18, and 22 hours at 42°C compared to fruits non treated (control) and fruits were fumigated 1-MCP only. The results showed that treatment of fumigating fruit in 1-MCP in combination with heat treatment for 22 hours could maintain a\* and L\* values and fruits did not show ripeness when compared to those fruits of the control and the other treatments for 13 days in storage. Furthermore, the quality of fruit expressed as total soluble solids content was not different when compared to fresh banana fruits.