

Title Longkong fruit abscission and its control
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Abstract

Longkong fruit abscission was found to be sensitive to external ethylene at concentrations as low as $0.05 \mu\text{L L}^{-1}$. Ethylene induced fruit drop at the junction between the main peduncle and the calyx, at a clear abscission zone. Fruit drop at the junction between calyx and the fruit, however depended on an external force. There may or may not be an abscission zone at this site. Dipping longkong fruit in $200 \mu\text{L L}^{-1}$ NAA solution delayed fruit abscission and slightly reduced ethylene production. NAA application was also found to reduce the effect of external ethylene treatment. Applications of $1 \mu\text{L L}^{-1}$ 1-MCP for 6 h minimized the effect of external ethylene and almost doubled storage life of longkong. The combination of NAA and 1-MCP treatment did not give a synergistic effect.