

Title Berry drop control and postharvest conservation of 'Isabel' grape treated with 1-MCP
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Abstract

'Isabel' grapes from a commercial orchard in the Siriji Valley - PB were harvested at commercial maturity with the aim of evaluating the effect on quality of doses of 1-MCP applied during 12 hours in sealed plastic boxes under room conditions (25 ± 2 °C and $75 \pm 2\%$ RH), during storage under modified atmosphere at room temperature. The experiment was carried out in a completely randomized design, in factorial scheme 4 x 7, with three replications, with four doses of 1-MCP (0, 500, 1000, and 2000 ppb) and seven evaluations (0, 2, 4, 6, 8, 10 and 12 days). The evaluations were soluble solids (SS), titratable acidity (TA), SS/TA ratio, pH, ascorbic acid, anthocyanins, coloration (Lightness, a *, b *, chroma and 0 H), incidence of decay, mass loss, firmness, rachis appearance, and berry drop index. The SS, AT, SS/TA, L, Chroma, and incidence of decay were not affected by 1-MCP. The doses of 1-MCP influenced on pH, retention of ascorbic acid, increase of anthocyanins, rachis appearance, lower mass loss, and maintenance of firmness. The berry drop index decreased as the doses of 1-MCP were increased.