| Title    | Postharvest nitric oxide treatment effectively reduced decays of Selva strawberry                  |
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|          | fruit  |
| Author   | Mohammadreza Asghari   |
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| Keywords | strawberry; nitric oxide   |

## Abstract

Strawberry is one of most perishable fruits and decay organisms, especially botrytis rot, cause the main postharvest losses. Recently, because of environmental concerns and food safety issues, the use of chemicals in postharvest technology of fruit and vegetables is highly restricted. The objective of this study was to determine the effect of nitric oxide (NO), as a safe compound, derived from sodium nitroprusside (SNP) on decay extension in Selva strawberry fruit during cold storage. The results showed that postharvest treatment of fruit with 5  $\mu$ mol L<sup>-1</sup> SNP effectively controlled decay organisms and maintained fruit quality during storage at 2.5°C for 16 days.