

**Title** Effect of 1-methylcyclopropene (1-MCP) on storage life and quality of pear fruits  
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#### **Abstract**

Pear (*Pyrus pyrifolia* (Burm) Nakai) fruits of cultivar 'Patharnakh' were harvested at optimum maturity and treated with 500, 750 and 1000 ppb concentration of 1-MCP gaseous vapours for 4 h in a closed chamber maintained at 20°C. After treatments the fruits were packed in corrugated fibre board cartons and stored at 0–1°C and 90–95% RH. Fruits treated with 1000 ppb 1-MCP recorded minimum weight loss, maintained acceptable firmness and quality attributes till 75 days of storage. The stored fruits also retained post-storage shelf life for 3 days at ambient conditions (30–35°C and 60–65% RH) and 6 days at supermarket conditions (20°C and 85–90% RH).

<http://www.springerlink.com/content/60752nk168942331/fulltext.pdf>