

Abstract

'Pedro Sato' guava fruit were treated with 0, 100, 300 or 900 nl l^{-1} of 1-methylcyclopropene (1-MCP) for 3, 6 or 12 h and stored at 25 °C. Skin color, pulp color, weight loss, firmness, titrable acidity, ascorbic acid, soluble solids, decay incidence and respiration rate were evaluated. All the treated fruit could be stored for up to 9 days while the non-treated fruit could be stored for only 5 days. The 100 and 300 nl l^{-1} 1-MCP concentrations were inefficient for the 3 h of exposure time, however storage was improved with treatments by 6 or 12 h. 1-MCP at 300 nl l^{-1} for 6 or 12 h and at 900 nl l^{-1} for 3 h showed the best results. Fruit treated with 900 nl l^{-1} of 1-MCP for 6 or 12 h did not ripen.