

Abstract

This study was conducted in order to prolong the storage life of fig by using 1-Methycyclopropene (1-MCP), an ethylene action inhibitor. In the experiment figs (*Ficus carica* L cv. Sarilop) were harvested at optimum harvest time and divided into three groups. The first group of the figs was treated with 10 ppb 1-MCP at 20°C for 12 h. The second group of the figs was stored in HDPE film after 1-MCP application and the third group of the figs was used as control group. All fruit sample was stored at 0°C temperature with 90-92% relative humidity. During storage period, weight loss, flesh firmness (peeled and after removing the peel), titratable acidity and total soluble solids content were determined on the fruit by taking figs at five-day intervals. Furthermore, the changes in respiration rate of the figs at 20°C were evaluated and fungal and physiological decayed fruit were also recorded. It can be concluded that 1-MCP lowered down the respiration rate of the figs and can extend shelf life. 1-MCP slowed fruit softening during 15-day storage period as well. There were no statistical differences between treatments in terms of titratable acidity and total soluble solids content.