Title Preharvest application of harpin on the cool storage life of pepper

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Abstract

Effect of preharvest application of Harpin (a plant activator) and modified atmosphere packaging (MAP) on the fruit quality and storage life of pepper (*Capsicum annuum* L. cv. 'Demre') was investigated. Peppers grown in greenhouse were treated three times with Harpin, the first treatment starting when the plants were 15 days old and subsequent treatments at 14 day-intervals. The fruits were stored in the plastic film materials with various O_2 and CO_2 permeabilities. The fruits were stored in the cold room at 7°C and 90±5% relative humidity. Gas composition (O_2, CO_2 and C_2H_4) within two film package types (PP and PVC) and quality changes of the peppers were evaluated during the storage period. At the end of the study, Harpin treatment and 35 µm polypropylene (PP) packaging material together gave the best result for a 30 day-storage period.