

Title Exposure of tomato fruit to 1-MCP improves quality of stored slices  
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Citation Australian postharvest horticulture conference, Brisbane, Australia, 1-3 October, 2003; 254-255  
Keywords tomato; 1-MCP; fresh cut produce

#### **Abstract**

Maintenance of quality, such as firmness, is important during storage of fresh cut produce. This study compared the effects of 1-MCP on the quality of tomato slices when intact tomatoes were treated with 1-MCP and then sliced, or tomatoes were sliced and the slices treated with 1-MCP. In both instances the MCP treatment was 1 micro l litre-1 at 20 deg C for 12 h. Tomato cv. Revolution was harvested at the 'pink' stage of maturity, cut into 7-mm slices, and stored as vertical stacks in closed plastic containers at 5 deg C for up to 7 days after the 1-MCP treatment. Exposure of intact tomatoes to 1-MCP resulted in reduced ethylene production (31%) and firmer (22%) slices than when tomatoes were not 1-MCP treated. The application of 1-MCP prior to slicing of tomatoes appears a useful strategy to retain quality of stored tomato slices.