

Title Effect of calcium on ripening strawberry fruits (*Fragaria ananassa* Duch.) cv. Campineiro.  
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Citation Ciencia e Agrotecnologia Vol: 24 (2000); 968-972

#### **Abstract**

To determine the effect of the calcium chloride (CaCl<sub>2</sub>) on the quality of strawberries (*Fragaria ananassa*), cultivar Campineiro fruits from Cambui, Minas Gerais, Brazil were harvested at 3 ripening stages: green, intermediate maturation and ripe. During the vegetative growth, flowering and fruiting stages, 2 and 4% CaCl<sub>2</sub> treatments were given to fruits. The fruits treated with 2% CaCl<sub>2</sub> showed reduced pectin solubilization during ripening. The activity of pectin methylesterase [pectinesterase] increased in fruits treated with 2 and 4% CaCl<sub>2</sub>. Treatment with 4% CaCl<sub>2</sub> lowered polygalacturonase activity in fruits. The activities of both enzymes decreased during ripening.