

Title Influence of the application pre-harvest of calcium in the polygalacturonase, pectin methylesterase and eta -galactosidase activity and texture of the mangos 'Tommy Atkins' stored under refrigeration.

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Abstract

The effect of calcium, applied as calcium chloride at 0, 2.5 and 5.0% during pre-harvest, on fruit texture and on polygalacturonase, pectin methylesterase [pectinesterase] and beta -galactosidase activities in mango cv. Tommy Atkins was investigated in Sao Paulo, Brazil in 1995. Fruits treated with 5% calcium chloride gave firmer fruits and resulted in lower activity of polygalacturonase and beta -galactosidase. A decrease in quality of fruit texture and an increase in polygalacturonase and beta -galactosidase activity were observed during storage at 10 deg C, while no pectin methylesterase activity was observed in any calcium chloride treatment.