

Title 1-MCP improves storability of 'Queen Cox' and 'Bramley' apple fruit.
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Abstract

Better maintenance of firmness and suppression of ethylene production in 'Queen Cox' and 'Bramley' apple [*Malus x sylvestris* (L.) Mill. var. *domestica* (Borkh.) Mansf.] fruit was achieved by prestorage applications of 1-MCP. 1-MCP concentration, exposure time and exposure temperature ranges of 0.1 to 10.0 micro L.L-1 1-MCP, 6 to 48 h, and 0 to 20 deg C, respectively, were effective on fruit subsequently stored for 2 ('Cox') and 3 ('Bramley') months in air at 3 to 4 deg C. However, 1-MCP had little effect on either firmness or ethylene production after 4 ('Cox') or 6 ('Bramley') months storage. Nonetheless, 1-MCP treated 'Bramley' fruit had reduced rot and superficial scald incidences compared with untreated control fruit. Chemical name used: 1-methylcyclopropene (1-MCP).