**Title** Effect of 1-MCP on post harvest performance of ´Chimarrita´ peach fruits

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**Abstract**

Peach fruits are very sensitive to ethylene. 'Chimarrita' peaches stored during 2 to 3 weeks under low temperature frequently show woolliness, a symptom of chilling injury. The purpose of this work was to evaluate the effect of 1-methylcyclopropene (1-MCP) on the quality of stored peach fruits. Fruits were treated with 1-MCP at 0, 500, 750 and 1,000 $nL.L^{-1}$ at room temperature for 24 hours and then stored during 14 or 21 days at 0 ± 2°C. After storage, fruits remained during three days at room temperature to simulate shelf life. Flesh firmness, soluble solids content, titratable acidity and woolliness were evaluated. 1-MCP treatments showed a delay in the ripening process that could prolong shelf life.