

**Title** Shelf life quality of 'Bing' sweet cherry following preharvest treatment with gibberellic acid (GA<sub>3</sub>)

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#### **Abstract**

This research was conducted with 'Bing' sweet cherry fruits grown in Isparta to determine the quality changes at room conditions. Fruits were treated with different GA<sub>3</sub> concentrations (0, 5, 10, 15, 20 and 25 ppm) at before preharvest. Harvested fruits were transported to the Postharvest Physiology Laboratory of Agriculture Faculty of Suleyman Demirel University in 2004. Sweet cherry fruits were put in plastic boxes covered with stretch film and placed at 20°C and 60-65% RH conditions for quality evaluation during 10 days. Weight loss, fruit flesh firmness, colour change (fruit and fruit stem), soluble solids content and titratable acidity of fruit samples were determined at 2th, 4th, 7th and 10th days of shelf-life period. Gibberellic acid concentrations affected postharvest quality of fruits, especially firmness. All fruit samples were found to be of marketable quality at the end of the storage period. The samples treated with 20 ppm GA<sub>3</sub> gave the best results in a rating for appearance and texture at the end of shelf life.