Title Cell wall-modifying enzyme activities after storage of 1-MCP-treated peach fruit

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Abstract

Modifications of the cell wall are believed to underlie changes in fruit firmness and texture, driven by a number of related enzyme activities the extent and the contribution of which differ widely among species. Softening of peach (*Prunus persica* L. Batsch) fruit is usually rapid at ambient temperature, and limits considerably commercial life of produce. In this work, different cell wall-modifying activities were assessed in fruit of a late-harvesting peach cultivar ('Tardibelle') after treatment with 1-methylcyclopropene (1-MCP) followed by cold storage for 21 days under either air or controlled atmosphere. 1-MCP treatment was effective in preserving firmness of air- but not of CA-stored fruit. The effects of treatment on the different cell wall-modifying enzyme activities considered are discussed.