

Title Changes in flesh firmness and ethylene production of different peach types during fruit ripening

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Abstract

To study fruit ripening behavior of commercial peach cultivars in Taiwan, different peach [*Prunus persica* (L.) Batsch] flesh types were used and evaluated for fruit quality characteristics, flesh firmness and ethylene production. Fruit of stony hard and non-melting types both retained fruit firmness, but the former produced very little ethylene, while the latter showed high ethylene production through to the end of 9 days storage at 20°C. Fruit of the melting type gradually decreasing in flesh firmness during 9 days storage at 25±2°C and was accompanied by increasing ethylene production or development of an ethylene production peak during storage. These results indicate that the stony hard peach type follow a different ripening behavior that demonstrated by melting and non-melting types. The unique flesh trait of stony hard types may be used as a genetic resource for improving peach shelf life and postharvest quality.