

Title Effect of nitric oxide (NO) on the postharvest life of “Mibaekdo” peach (*Prunus persica*)
Author Hyang-Lan Eum and Seung-Koo Lee
Citation Abstracts of 27th International Horticultural Congress & Exhibition (IHC 2006), August 13-19, 2006, COEX (Convention & Exhibition), Seoul, Korea. 494 pages.
Keywords nitric oxide; peach; quality

Abstract

The objective of the study was to investigate the efficacy of NO treatments according to harvest period in “Mibaekdo” peach. “Mibaekdo” peach were treated with $100 \mu\text{L}\cdot\text{L}^{-1}$ NO for 5 hr, than stored at 20°C. Exogenous application of NO reduced the weight loss. NO could keep horticultural produce act in a way that reduces transpiration. NO treatment in “Mibaekdo” maintained flesh firmness and improved skin color retention during storage. According to harvest period, especially early harvested fruits had more effects on lower carbon dioxide, ethylene production and color retention than moderately harvested fruits. Overall, the results indicate that NO has tremendous potential for maintaining peach quality during storage, but its efficacy can be affected by treatment concentration as well as by peach cultivar.