

**Title** Quality changes in peaches 'Milaeko' treated with 1-MCP  
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#### **Abstract**

Peaches var. "Mibaekdo" from Eeumsung/S-Korea, and peaches var. "Hwangdo" peaches from Janghowon/S-Korea were harvested during June - August 2008. The fruit were treated with 1 or 3  $\mu\text{L.L}^{-1}$  1-methylcyclopropene (1-MCP) at room temperature (20°C) for 14 hours. They were then stored at 8°C ("Mibaekdo") or at 5°C ("Hwangdo") and 90-95% relative humidity for 16 days before evaluation. Weight loss and softening were lower in fruit treated with 1-MCP (1  $\mu\text{L.L}^{-1}$ ) compared to the fruit treated with 1-MCP (3  $\mu\text{L.L}^{-1}$ ) or to the control fruit. 1-MCP treatment ( $\mu\text{L.L}^{-1}$ ) also reduced loss of sugars and organic acids and inhibited the increases in respiration rate and ethylene production during storage which were observed for untreated fruit.