

**Title** Freshness prolongation of musk-melon with 1-MCP treatment  
**Author** B.S. Kim, J.Y.Kim, H.O. Lee, H.S. Cha and G.H. Kim  
**Citation** Abstracts Book, 6<sup>th</sup> International Postharvest symposium, 8-12 April 2009, Antalya, Turkey.  
256 pages.  
**Keyword** Musk-melon; 1-MCP; freshness

#### **Abstract**

Musk-melon with different ripening stages were harvested and treated with 1-MCP gas in order to prolong the freshness. Melon was harvested after 90 and 92 days after flowering, their soluble solid contents were 12.7 and 14.3 °Brix, individually. After harvest, melon was placed in gas tighted store house with 1-MCP for 24 hours at room temperature and then stored at 5°C. The quality was compared with various indicators, that is, weight loss rate, hardness of fruit flesh, acidity, soluble solid, respiration rate, surface color of fruit flesh and sensory evaluation. Post-ripening was inhibited by 1-MCP treatment. Hardness of musk melon treated with 1-MCP was significantly different form the control. Judging from the sensory evaluation result, musk-melon treated with 1-MCP gas was able to keep freshly above 30 days, comparing to 28 days of the control.