

Title 1-Methylcyclopropene application for controlling nectarine fruit quality during storage
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Abstract

Nectarines are among the climacteric fruits that have limited storage time after harvest. The most important problems of nectarines are flesh softening and chilling injury during storage. 1-Methylcycloprope (1-MCP), ethylene inhibitor, is one of the unique compounds used for climacteric fruits to maintain the quality. In the current study, 'Spring Bright' nectarines picked at commercial stage and treated with 0 (Control), 0.5, and 1 $\mu\text{l l}^{-1}$ doses and stored at 0°C, 90% RH for 20 days. Weight loss (WL: %), titrable acidity (TA: %), total soluble solids (TSS: %), color (h°), flesh firmness (kg), and individual sugars glucose, fructose and saccharose were determined after storage. The weight loss increased during storage whereas the titrable acidity and firmness decreased. The other quality parameters had a slight difference that is not important in practically.