

Title Responses of 'Mon-Thong' durian pulp to 1-MCP and modified atmosphere

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Abstract

This study was carried out to extend the postharvest life of ready-to-eat durian and increase the export potential. Therefore, effect of 1-methylcyclopropane (1-MCP) concentrations on ready-to-eat durian stored in modified atmosphere packaging (MAP) was evaluated. Durian pulp was fumigated with 0, 50, 100, 200 and 500 ppb of 1-MCP for 12 h at 20°C, thereafter the pulp were wrapped with PVC film (15 µm) and storage at 4°C. Ethylene concentration in package tended to decreased throughout the storage period. The activity of ACC oxidase in all treatments increased as storage time with no significant difference. Starch content in pulp was inconsistent decreased. Colour of pulp (L* and b* value) was not statistical different. Microbial contamination was recorded on Day 24 and increased after 36 days of storage. Over all quality tested by un-panelists was not different. In conclusion, the 1-MCP concentration combined with MAP did not affect to postharvest quality of 'Mon-Thong' durian.