Abstract

Ethylene production, firmness loss and softening enzymes, viz. α–galactosidase, β–galactosidase and pectin methylesteraes activity during ripening of papaya (*Carica papaya* L.) fruits (cvs. Eksotika and Sekaki) at ambient (28ºC) were affected by l-methylcyclopropene (MCP). Depending on the concentration applied (0 – 270 ppb), MCP may both suppress and delayed the attainment of ethylene production peak as well as it retarded ripening-related skin color changes. Likewise, firmness loss was retarded when the fruits were treated with the highest MCP concentration, galactosidase activity appeared independent of the changes in ethylene production as affected by MCP, perhaps suggesting not all aspects of the ripening processes of papaya were under the control of ethylene.