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THE EFFECT OF 1-METHYLCYCLOPROPENE ON THE RIPENING OF TOMATOES (Lycopersicon esculentum Mill cv. Caraibo) DURING POSTHARVEST STORAGE

A PROJECT REPORT PRESENTED BY

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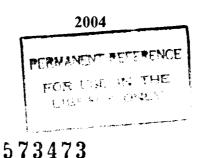
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Ripening of tomatoes held at 27±2°C in air was substantially delayed by exposure to 1-MCP in the concentration range 0.1- 5.0µll¹ with extent of the delay directly related to the concentration of 1-MCP. Exposure to 0.1µll¹¹ 1-MCP for 2h resulted in 100% increase in time to ripen (to reach the acceptable colour stage) and is considered a potential commercial treatment. 1-MCP treated fruit (1.0 and 5.0µll¹¹) showed only 9% increase in time to reach acceptable firmness stage and there is no effect by 1-MCP on weight loss and Total soluble solids. In most of the time 1-MCP treated fruit showed loss of titratable acid on ripening. 1-MCP application on tomatoes (*Lycopersicon esculentum* Mill cv. Caraibo) for 2h at 0.1µll¹¹ concentration resulted in an increase in postharvest life based on fruit appearance (colour). None of the 1-MCP treated fruit reached their full colour development and highest firmness score during their incubation period.