

Ripening Physiology and Storage Characteristics of Atemoya Fruits (*Annona cherimola* × *Annona squamosa*)

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Summary

Summer fruits and winter fruits of Atemoya were treated with 1-MCP before storage at 10°C, 15°C, 20°C and 25°C, respectively. Comparison with the changes of respiration rate, ethylene production, splitting percentage and the effects of ripening of Atemoya fruits without 1-MCP treatment at different storage temperature were investigated. Results showed that respiration rate and ethylene production of Atemoya fruits were decreased and ripening were delayed by 1-MCP. The ripening was also delayed at lower storage temperature than higher storage temperature and ripening was abnormal at 10°C. 1-MCP treatment or low temperature storage did not inhibit the splitting of Atemoya summer fruits, but delayed the splitting time.

Key words: Atemoya, Ripening, 1-MCP.

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