

Study on the preservation technology of Atemoya fruits (*Annona cherimola* Mill.xA. *Squamosa* L.)

Chein-Shine Lee¹ Cheng-Shan Yang²

Summary

The different maturities (110 to 160 days after pollination) of Atemoya fruits were stored at ambient temperature, the higher maturity at harvest, the shorter duration to soften. However, the fruit harvested at 110 days after pollination, could not soften fully at ambient condition due to fruit browning and the difference of days to soften fully of fruits harvested at 120 to 160 days after pollination were 1~2 days only. The fruits treated with 1~8 ppm of 1-MCP were delay softening. The effect of delay softening by 1-MCP were more effective at higher concentration (2~8 ppm) than that of 1 ppm treated and there were no difference among 2 to 8 ppm of 1-MCP treatments. The effect of delay softening by 1-MCP were reduced with increasing of fruit maturity. The Atemoya fruits were stored at 10°C for 5, 10 and 15 days and then transferred to 20°C, the longer duration at 10°C, the shorter to soften and shelf life after transferred to 20°C. Therefore, if Atemoya fruits will stored at 10°C, the fruits will need to transfer to higher temperature for normal softening and the duration at 10°C do not exceed 10 days to retain fruit quality.

Key word: Atemoya, Preservation, Softening, 1-MCP

¹ Associate Researcher of Taitung DARES.

² Researcher of Taitung DARES.