

Effect of gama radiation and some growth regulators on ripening and senescence in mango fruits

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The present investigation was undertaken during the seasons of 1979 and 1980 to study the effect of gamma irradiation, some growth regulators, Benlate and "Vapor-Gard" on ripening and senescence of "Hindi Be-Sinnara" mango fruits during storage under room conditions and also to determine the optimum treatment for maximum extension in shelf-life. The mangoes collected for study were obtained from trees planted in commercial orchard in Abo-Rawash, Giza, A.R.E. The treatments used in this study were as follows: 1. Irradiation with 15 Krad. 2. Irradiation with 30 Krad. 3. Fruit dipping in 10 p.p.m. 2,4-D. 4. Fruit dipping in 20 p.p.m. 2,4-D. 5. Fruit dipping in 100 p.p.m. GA3. 6. Fruit dipping in 200 p.p.m. GA3. 7. Fruit dipping in 10 p.p.m. 2,4-D + 200 p.p.m. GA3. 8. Fruit dipping in Benlate. 9. Fruit dipping in "Vapor-Gard" 2.5%. 10. Fruit dipping in Benlate 1% + "Vapor-Gard" 2.5%. 11. Fruit dipping in "Vapor-Gard" 1%. 12. Fruit dipping in "Vapor-Gard" 1% + 10 p.p.m. 2,4-D. 13. Fruit dipping in "Vapor-Gard" + 200 p.p.m. GA3. 14. Fruit dipping in "Vapor-Gard" 1% + 10 p.p.m. 2,4-D + 200 p.p.m. GA3. Fruits of all treatments were subjected to the determination of various physical and chemical properties directly after treatment, then at regular intervals during storage every 7 days. Determination of quality and extension of shelf-life were tested every 5 days. The results obtained could be summarized as follows: 1. All treatments of "Vapor-Gard" exhibited the highest values of fruit firmness and retarded softening of fruits at the different storage periods. 2. Generally irradiation and growth regulators treatments as well as "Vapor-Gard" diminished the weight loss percentage of fruits during the different storage periods in both experimental seasons, while the treatments of Benlate at 3 did not show any significant effect on weight loss percentage of fruits. 3. In all cases, the percentage of decay of fruits was increased with the length of storage period and was higher in control fruits than that of other treatments. On the other hand, treatment of "Vapor-Gard" were more effective in minimizing decay percentage of fruits. 4. Fruits treated by 30 Krad gamma rays or growth regulators, reached the fair quality after 15 days of storage while the control fruits reached the fair quality after 10 days, so the shelf-life was extended by 5 days over that of the control, while the shelf-life of the fruits treated by "Vapor-Gard" alone or with growth regulators was extended by 10 days over that of the control. 5. Total soluble solids content of mangoes treated by "Vapor-Gard" was much lower than control and other treatments. 6. Total acidity of mangoes treated by "Vapor-Gard" 2.5% alone or combined with Benlate 1% was significantly increased through the different storage periods over that of the control and other treatments. 7. Total carotenoids content of mangoes had increased significantly during the storage periods in all treatments and control. Mangoes treated by huiate 1% gave higher value, while treatments of "Vapor-Gard" gave lower values of total carotenoids. 8. Total phenolic compounds of fruits in all treatments and control showed a marked decrease during the storage periods, the decrease reached about 50% than of the values of the beginning of storage. 9. Reducing sugars content of mangoes of all treatments and control increased throughout the first week of storage followed by a gradual decrease till the end of storage period. Treatments of "Vapor-Gard" exhibited the highest values of reducing sugars content of mangoes. Generally, there was a gradual increase in total sugars content after 1 and 2 weeks of storage for all treatments and

control followed by a gradual decrease in the 3rd week. On the other hand, total sugars content of mangoes in treatment of "Vapour - Gard" were significantly lower than the control and other treatments during the different storage periods. 11. Climactic peaks of respiration for control fruits after 10 + 1 days of storage, while fruits treated by "Vapor-Gard" at 1% either alone or combined with growth regulators (2,4-D or GA3) reached climactic peaks after 16 or 17 days of storage. Mangoes treated by 30 Krad, 10 or 20 p.p.m. 2,4-D and 200 p.p.m. GA3 reached climactic peaks after 15 days of storage.