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عنوان مقاله:

Synergistic Effect of Gamma Irradiation and Methyl Jasmonate on the Postharvest Quality of Fresh Apricots (Prunus armeniaca cv. 'CITH-v') Stored under Refrigeration

محل انتشار:

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خلاصه مقاله:

Apricots being highly perishable and often results in significant postharvest losses that affect their marketability and commercial viability. A study was conducted to investigate the synergistic effect of postharvest application of gamma irradiation and Methyl Jasmonate (MeJ) on the quality, enzyme–specific activities, and shelf life of the apricot (Prunus armeniaca cv. 'CITH–1'). Apricots were gamma irradiated at a dosage of \cdot . Δ kGy and submerged in different concentrations of MeJ before being refrigerated ($1\pm$ 0C, RH $1\pm$ 0) for $1\pm$ 0 days. Apricots treated with a \cdot . Δ 0 kGy dose and \cdot . Δ 1 mmol L–1 MeJ followed by refrigeration significantly (P< \cdot . Δ 2) retained higher levels of antioxidant activity. The quality of apricots was effectively preserved, and their shelf life was extended through treatments of \cdot . Δ 2 kGy irradiation dosage and \cdot . Δ 3 mmol L–1 MeJ, which significantly (P< \cdot . Δ 3) reduced decay percentage, weight loss, and enzyme activity while maintaining fruit firmness. The study's results suggest that applying a postharvest treatment of MeJ at a concentration of \cdot . Δ 4 and \cdot . Δ 5 mmol L–1 in combination with an irradiation dosage of \cdot . Δ 4 kGy is a viable method for preserving the quality and bioactive compounds of fresh apricots during refrigerated storage for up to $1\pm$ 2 days

كلمات كليدى:

.Antioxidant activity, Decay percentage, Enzyme-specific activities, Firmness, Postharvest shelf life

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