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ETHYLENE SYNTHESIS INHIBITOR AFFECTS POSTHARVEST KIWIFRUIT QUALITY

A thesis presented in partial fulfilment
of the requirements for the degree of

Master of Applied Science
at
Massey University
Palmerston North
New Zealand

Jose Roberto Marques
1998
to

Anna Luisa,

my precious little ‘kiwi’ girl,

and her mother, great little woman,

Cris
Firmness is a key quality criteria of kiwifruit and changes significantly during fruit ripening, with premature softening being a serious commercial problem for the industry. Ethylene is involved in regulation of fruit ripening and influences a number of processes, including ethylene production, respiration rate and changes in firmness. Kiwifruit is very sensitive to ethylene, which increases fruit softening rate and reduces storage potential. Aminoethoxyvinylglycine (AVG), an inhibitor of ACC synthase, a key enzyme in the pathway for ethylene biosynthesis, has been applied to horticultural crops, especially apples, in an attempt to regulate ethylene synthesis and its mediated processes, with a number of positive effects including reduced fruit ethylene production, reduced respiration rate, and slower softening rate.

The effects of AVG (500 and 1000 mg.l⁻¹ a.i., or 200 and 400 g.acre⁻¹ a.i.) applied to ‘Hayward’ kiwifruit vines (6 and 4 weeks before commercial harvest) on ethylene production, respiration rate, firmness and soluble solids content of fruit at harvest and after coolstorage were investigated. Kiwifruit treated with either 500 or 1000 mg.l⁻¹ AVG 4 weeks before commercial harvest and maintained at 20 °C over 15 days, had a lower respiration rate, reduced ethylene production, a slower softening rate, and lower SSC than control fruit immediately after harvest and following 14 days at 0 °C, with the differences generally becoming significant after 6 days at 20 °C. These attributes are generally stimulated by ethylene, indicating that the endogenously produced ethylene was inhibited by the applied AVG, resulting in a slower fruit ripening rate at 20 °C.

However, AVG effects were transitory. There were generally no differences in the above fruit variables between AVG-treated and control fruit at 20 °C up to 20 days following 30, 52, and 80 days at 0 °C. After 110 and 180 days at 0 °C, kiwifruit treated with either 500 or 1000 mg.l⁻¹ AVG 4 weeks before commercial harvest and maintained at 20 °C up to 10 days, had a higher respiration rate, increased ethylene production, and accelerated softening compared with control fruit. There were basically no differences in any of the
above fruit variables between the treatments 500-AVG-6 and control, either immediately after harvest or following storage at 0 °C up to 180 days.

The short term effect of AVG in kiwifruit during and after coolstorage and the questionable efficiency of AVG uptake in kiwifruit are issues to be further addressed before any practical application can be recommended.
ACKNOWLEDGEMENTS

This project has been possible only through the support of many people. I am extremely grateful to my supervisor Prof. Errol Hewett for his valuable support and challenge throughout the course of my studies. His input in many aspects of this project is highly appreciated and recognised. Special thanks to Dr. Bruce MacKay for his precious statistical advice. Thanks to Mr. Shane Max, manager of the Fruit Crops Unit, for his positive help with field activities. I extend my gratitude to all the staff in the Department of Plant Science at Massey University, particularly Anna Kingsley, Hera Kennedy, Lois Mather, Lorraine Davis, Matt Alexander, Pamela Howell, Peter Jeffery, and Ray Johnstone, for providing a helpful and friendly work environment. Very special thanks for the support of the staff from the International Students' Office, particularly Mr. Charles Chua, Mrs. Margareth Smillier, and Ms. Dianne Reilly.

My studies in New Zealand, including my living expenses and those of my family, were supported by the New Zealand Ministry of Foreign Affairs and Trade, for which I am immensely grateful. I also thank Nufarm Ltd., Auckland, and Massey University Research Fund, which partially funded this research project.

I gratefully acknowledge the special contribution in various ways of my colleague Hyun Ok Kim, who shared with me many hours of hard labour in the Bioassay Room and the Postharvest Laboratory. Thanks also to several colleagues at Massey University, for their companionship and help throughout my time in New Zealand, particularly Anna, Beatriz and Cesar, Cassandro, Jason, Jonathan, Khanita, Mary and Danilo, Lilian and Steve, Luciana and Karl, Renata and Luiz, Suzie, and Wendy. In addition, my gratitude to many Christians in Palmerston North, for their caring help and support, particularly Aguirre, Bev and David, Carla, Denise and David, Donna, Gerald, Janet, Joy and Garry, Joyce and Arthur, Karen and Peter, Kerry, Lorena, Marina and Toni, Nolla and Gordon, Silvia and Cristian, and Wendy and Geoff.
It is hard to find appropriate words to express my special appreciation to my wife Cris. Her constant love, wisdom, strength, support, and deep friendship have been an essential source of inspiration and encouragement through all times.

My gratitude also goes to several relatives and friends in Brazil, for their care and support through phone calls, letters, E-mails, and gifts, particularly my father Jose, my mother-in-law Osoria, my dear sister Silvana, my sister-in-law Cintia, my brother Sergio, and my special friend Horacio, who came to New Zealand to visit us.

Above all, I am deeply grateful to the Heavenly Father, who has given me the strength and ability to cope with the challenges of my life in general, and this project in particular. My personal relationship with Him, through a living faith in Jesus Christ, and in the Holy Spirit, has been making life a wonderful experience.
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