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(*Fragaria ananassa* cv. Selva)

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(// : // :)

°C

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(

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(

%

(%

°C)

a*

(a*

)

TA

TSS

.(Zheng et al., 2005)

.(Behnamian & Mashia, 2005)

(Ku et al., 1999; Tian et al., 2000)

(Vicente et al., 2003)

(Jiang et al., 2002)

Botrytis

cinerea

%

(Garcia et al., 1996)

(Heat treatment)

(Kader, 2002)

(1- Methylcyclopropene)

(Lurie, 1998)

C₄H₆

()

(Feedback inhibition)

(Couey &

Follstad, 1966; Jiang et al., 2001; Vicente et al.,
.2002)

(Lara et al., 2006)

(Blankenship & Dole,

.2003)

() a* (L*)

= = = (Jiang et al., 2002)
= =

(TA)

°C

()

(Lara et al., 2006)

/ pH

/

(Ku et al., 1999)

(TSS)

(Ethylboc)

(Refractometer)

°C

(Brix)

%

)

(

(2,6-Dichloro-phenol Indophenol)

(Sharma et al., 2001)

(%)

°C)

(Yoshikawa

= () = .et al., 1992) /
%)

%) = (

= ()
(% <)

CR

(Minolta)

(Chromameter)

(Jeong et al., 2002; MSTATC SAS
 .Porat et al., 1999)

(L*) :
 :

(2002) Vicente et al. () Vicente et al. () (2002)
 (L*) %
 °C °C °C

a*
 (2002) Vicente et al. ()
 °C

(1-δ)	(1-δ)	(%)	mg/100g	TA (%)	TSS (°Brix)	(a*)	(L*)	()
1/00 d	1/00 f	0/03 e	14/63 a	0/47 a	1/47 a	35/44 a	35/07 a	0
1/47 c	1/60 e	0/15 d	6/79 bc	0/65 c	1/68 bc	29/45 b	33/15 abc	5
3/07 a	2/90 c	0/20 c	6/65 bc	0/81 ab	1/87 abc	25/89 bcd	31/60 bcd	10
3/20 a	3/73 a	0/26 b	5/10 cd	0/60 abc	2/04 c	24/98 cd	31/51 bcd	15
3/16 a	4/03 a	0/32 a	3/79 d	0/54 bc	2/53 ab	26/08 bcd	31/31 bcd	20
1/00 d	1/40 a	0/04 e	13/08 a	0/41 bc	1/27 bc	34/13 a	33/36 ab	0
1/26 cd	1/33 ef	0/11 d	7/87 b	0/94 abc	2/18 abc	29/01 bc	33/09 abc	5
0/72 b	1/97 d	0/21 c	7/70 b	0/75 abc	2/25 abc	26/77 bcd	30/90 cd	10
0/40 b	2/70 c	0/25 b	5/76 bcd	0/72 abc	2/33 abc	25/34 cd	30/40 d	15
1/20 b	3/30 b	0/29 ab	6/34 bc	0/70 abc	2/93 abc	24/44 d	30/79 cd	20

%

...

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(1-5)	(1-5)	(%)	mg/100g	TA (%)	TSS (°Brix)	(a*)	(L*)	()	1-MCP
1/00 e	1/20 f	0/03 d	13/86 a	0/63 ab	1/97 ab	26/57 bcd	34/21 a	.	
1/21 de	1/60 e	0/12 c	7/87 b	0/70 ab	2/18 ab	28/23 bc	32/90 abc	5	
1/69 bc	2/70 c	0/19 b	7/81 b	0/82 a	2/57 a	29/32b	31/78 bc	10	
1/96 b	3/43 b	0/23 b	6/65 b	0/82 a	2/57 a	33/36 ab	30/55 c	15	
1/99 b	3/97 a	0/30 a	5/81 bc	0/44 b	1/37 b	34/78 a	31/43 bc	20	
1/00 e	1/20 f	0/03 d	13/86 a	0/61 ab	1/90 ab	26/67 bcd	34/21 a	.	1-MCP
1/53 cd	1/33 ef	0/14 c	6/79 b	0/62 ab	1/93 ab	27/27 bcd	33/38 ab	5	1-MCP
3/17 a	2/17 d	0/22 b	6/54 b	0/74 ab	2/30 ab	28/19 bc	30/72 c	10	1-MCP
3/22 a	3/00 c	0/22 b	4/21 c	0/79 ab	2/48 ab	29/04 b	31/37 bc	15	1-MCP
3/50 a	3/37 b	0/31 a	4/32 c	0/44 b	1/37 b	29/45 b	30/67 c	20	1-MCP

%

(2002)

a*

.()

a*

(2001) Jiang et al. .

(Cellulose) (Polygalacturonase)

(Jeong et (Pectin methyl esterase)

(2001) Jiang et al. .al., 2002)

(Phenylalanine ammonia lyase)

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°C

.()

a*

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.()

(1997) Civello et al. .

°C

Vicente et al.

(1-5)	(1-5)	(%)	mg/100g	TA (%)	TSS (°Brix)	(a*)	(L*)	1-MCP
1/97 b	2/86 a	0/18 ab	7/90 ab	0/64 a	1/99 a	29/65 a	33/25 a	() ()
2/89 a	2/53 b	0/21 a	6/89 b	0/59 a	1/83 a	26/92 b	31/71 b	1-MCP ()
1/17 c	2/39 b	0/17 b	8/90 a	0/73 a	2/27 a	28/86 ab	31/10 b	()
2/17 b	1/89 c	0/16 b	7/41 b	0/68 a	2/11 a	27/02 b	31/32 b	1-MCP

%

(TA)

:(TSS)

TA

()

(% /)

(% /)

TSS

(/)

()

()

(/)

:

(Zheng et al.,

(2002) Vicente et al.

.2005)

()

TSS

TA

(Jiang et al.,

.2001; Perez & Sanz, 2001; Spots & Chen, 1987)

(2000) Tian et al. ()

TA

TSS

(Klein & Lurie, 1991)

()

TA

(2002) Vicente et al. (1997) Civello et al.

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()

(/)

(/)

(2002) Vicente et al. ()

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:(Vicente et al., 2003)

:(2001) Jiang et al. .(Ku et al., 1999)

/(/
:(Bower et al., 2003)

:(Ku et al., 1999)

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