EFFECTS OF CARBON DIOXIDE CONCENTRATION ON RATE OF SHEDDING FRUITS IN PRESERVATION OF NINH THUAN GREEN GRAPES (NH 01-48) BY CONTROLLED ATMOSPHERE (CA) METHOD

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Summary

The purpose of this study is determine the effects of carbon dioxide concentration on rate of shedding fruits in preservation of Ninh Thuan green grapes (NH 01-48) by Controlled Atmosphere (CA) method. The results showed that in a preserved environment with adjusted carbon dioxide concentration, the higher carbon dioxide concentration, the lower activity of the two enzymes cellulase and pectinesterase. This is the main reason to prevent the phenomenon of shedding fruits during grapes storage. The study also investigated the rate of shedding fruit during storage and show that the control sample did not change the composition of the gas and stored at the temperature 4 ± 0.5°C and humidity 90 - 95%, the rate of fruit shedding was 1.3% and the control samples change the composition of the gas stored at the same temperature and humidity, this rate was 0% after storage 30 days.

Keywords: Ninh Thuan green grapes NH01-48, controlled atmosphere, carbon dioxide concentration, rate of shedding fruits, preservation.