

## Effects of Ethylene in kiwifruit

Kiwifruits are extremely sensitive to ethylene. As little as 5-10 ppb ethylene will induce fruit softening

Avoid exposure of unripe kiwifruits to ethylene during harvest, transport, and storage

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Several pathogens can cause postharvest deterioration of kiwifruit. Botrytis gray mold rot caused by *Botrytis cinerea* is the most important and can directly invade the fruit or enter through wounds. Kiwifruit become much more susceptible to Botrytis (and other fungi) as they soften. Thus, maintaining fruit firmness can significantly reduce pathological breakdown.

