



Banana y plátano. Efectos del etileno:

Se acelera la maduración y la sobre-maduración

Reblandecimiento. Pérdida de firmeza

Amarilleamiento de las bananas firmes verdes

Putrefacción e infección microbiana (*Colletotrichum musae*, *Botrytis cinerea*, *Lasiodiplodia theobromae*...).

Síntomas más severos de daño por frío

Encogimiento y pérdida de peso causada por el aumento de la respiración

Menor homogeneidad del lote después de la maduración artificial

Ripening of climacteric fruits initiated at low ethylene levels

R. B. H. Wills^{AC}, M. A. Warton^A, D. M. D. N. Mussa^B and L. P. Chew^B

^ACentre for Advancement of Food Technology and Nutrition, University of Newcastle, Ourimbah, NSW 2258, Australia.

^BDepartment of Food Science and Technology, University of New South Wales, Sydney, NSW 2052, Australia.

^CAuthor for correspondence; email: ftrbh@alinga.newcastle.edu.au

Abstract. Mature, unripe mango, peach, custard apple, kiwifruit and tomato were stored at 20°C in air containing ethylene at <0.005, 0.01, 0.1 1.0 and 10 µL/L. The time to ripen of all the climacteric fruits increased linearly with logarithmic decrease in ethylene concentration over the whole concentration range examined. Similar observations were also obtained with kiwifruit and custard apple held at 0 and 14°C, respectively. However, the sensitivity of fruits to ethylene varied with banana and kiwifruit > custard apple and mango > tomato, avocado and peach. Since the ethylene level around horticultural produce during marketing is always >0.005 µL/L, the time climacteric fruit can be held in an unripe condition is currently less than optimal but intervention to limit ethylene action would appear to be only warranted for the most sensitive fruits.



El banano es una de las frutas más sensibles al etileno. De hecho, no tiene un umbral de sensibilidad. Cualquier cantidad, por pequeña que sea induce (proporcionalmente a la concentración de etileno) a la maduración