



Effects of ethylene in watermelon:

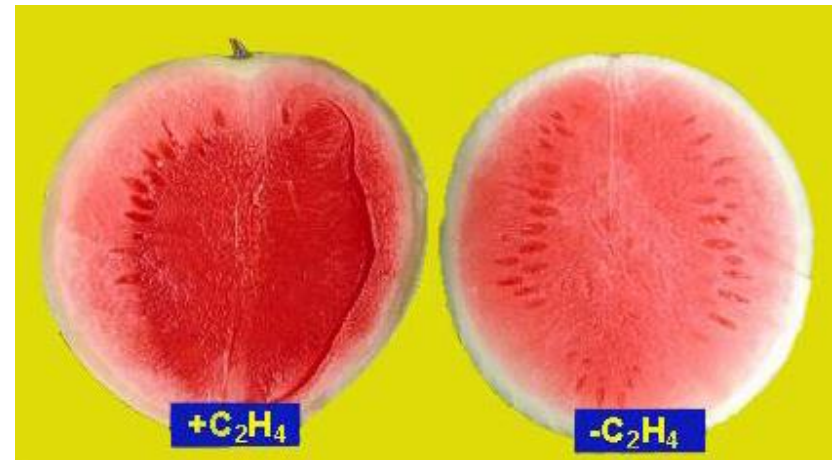
It accelerates the ripening and over-ripening

Softening. Loss of firmness

Loss of flesh color

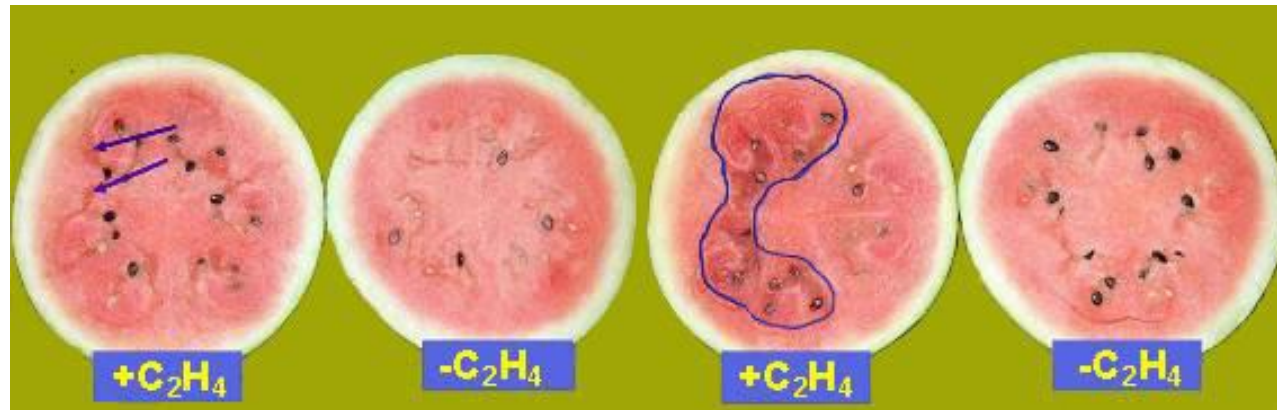
Softening and liquefying of pulp

Increased number and incidence of damaged regions, even with very low levels of ethylene



Watermelon A & C 5244 after exposing the fruit to a concentration of 50 ppm ethylene for 3 days at 20°C

Huber, 2004



Watermelons var. Mardi Gras treated with an inhibitor of ethylene action and stored at 13 ° C for 13 days in the presence of ultra-low amounts of ethylene (40 - 50 ppb).