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 20ºC

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

Huber, 2004