The effectiveness of AVG on delay senescence and to promote reduction of quality losses in 'Murcott' mandarin hybrid was studied in Piracicaba, SP. The storage of 'Murcott' mandarin hybrid (Citrus reticulata Blanco x C. sinensis Osbeck), under low temperatures allows the comercialization period to be extended. The use of bioregulators has helped the extending of fruit shelf life. The objective of his research was to verify the effect of AVG (aminoethoxyvinylglycine) upon the quality of 'Murcott' mandarin hybrid under cold storage. The treatments used were: AVG: 10 mg L-1; AVG: 50 mg L-1, AVG: 100 mg L-1 and control. Fruits were stored during 15, 30, 45 and 60 days at 9 + 1 oC and 90 + 5% RH. To reduce the fruits water loss it was used (Sparcitrus) wax diluted in water in 1:3 proportion. Were evaluated: Chroma, color angle (hº) in the peel, respiratory rate, total soluble solids, tritatable acidity, ratio, ascorbic acid and juice percentage in 'Murcott' mandarin fruits. The results showed that the aplication of AVG maintained the content of tritiable acid and enhanced the cromaticity in the peel on postharvest. Respiratory rate was lowered by application of AVG. The rate loss of soluble solids decresead with AVG and the fruits showed higher contents of juice.

Keywords

Citrus reticulata, conservation, bioregulator