

亚精胺处理对大久保桃果实冷敏性的影响 Effect of Spermidine on Chilling-sensitivity of 'Okubao' Peach

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摘要: 以大久保桃为试材,用不同质量浓度的亚精胺(Spd)浸泡桃果实后进行0~1℃低温贮藏。结果表明,Spd处理一定程度上减轻了冷害的发生;与Spd 100mg/L和Spd 150mg/L相比,Spd 50mg/L对减轻果肉褐变、延缓冷害发生和降低果实冷害程度效果更好。说明适当浓度的亚精胺处理可有效降低大久保桃的冷敏性,延长保鲜期。 'Okubao' peaches were dipped in spermidine (Spd) of different concentrations, and then were stored under 0~1℃. The results showed that Spd treatment reduces occurrence of chilling injury in comparison with CK; Spd at 50mg/L is more effective in alleviating fruit browning, deferring occurrence of chilling injury, reducing chilling-sensitivity and prolonging freshening time of 'Okubao' peach, than 100mg/L and 150mg/L.

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