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<u>TOP</u> > <u>Available Issues</u> > <u>Table of Contents</u> > <u>Abstract</u>

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## Effects of Sucrose Palmitic Acid Ester Coating on th Concentrations of Cavendish Bananas in Relation to Respiration and Ethylene Production

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The effects of a 2% sucrose palmitic acid ester coating were studied carbon dioxide and ethylene concentrations of banana fruits in relative respiration and ethylene production during storage at 20°C after the ethylene for 12 h. The 2% sucrose palmitic acid ester coating on the stomatal aperture, suppressed initial respiration and decreased the stomatal aperture.

production which ultimately retarded degreening and significantly d ripening. The internal oxygen concentration of the bananas was sign reduced by the coating treatment without elevation of the internal c internal oxygen concentration significantly reduced (P<0.01) the rat of the coated bananas during 9 days in storage. These observations with the sucrose palmitic acid ester modified the internal atmospher suppressed initial respiration in a manner analogous to modified att

**Keywords:** banana, sucrose palmitic acid ester, internal gas, ripeni production



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