

*		*		*
-	/			*
			2008 - 2007	
500	250			
15		2000	1000	2000 1000
				2 ±
			2 / 2.48	2.78
2000		C		%0.538
	500			%0.568
				/ 52.042
				.%30.04

*Lycopersicon esculentum* Mill

Solanaceae				
0.7	93.1		100	
0.5 P	24 Mg	7	17	3.1
1	0.01		0.09	0.64 Zn
		Holland) C	17	0.3 Fe
.(1991				17
1975-1974		34000		
65705	2003			/ 9.61
(2004				/ 11.86
%50				
(2008		Moneruzzaman)		%30
Mathook)				
)		.(2008	Melkamu ; 2005	Obasi ; 2003
				.(1987
Sammi)				
				.(2007 Masud
		.(1985	)	

. 2010 / 12 / 1

. 2011 / 2 / 22

2- Chloroethyl Ethephon

) Ethrel

(Phosphonic Acid

)

.(1989

Seymour)

.(1993

2008 - 2007

Mature green

2007/11/15

2008/5/3

2000 1000 500 250 0 1.0 5

( 48)

3

2 ± 15

.(1985 )

:

Fruit Pressure Tests

: 1 .1

<sup>2</sup> /

1

(1985 )

: T.S.S.

.2

Hand Refractometer

.(1985 )

.3

:

0.1 N

NaoH

.(1977) Ranganna

.4

100 × \_\_\_\_\_ =

Dichloro

: C

.5

(1997) Ranganna

2,6 Phenolendo Phenol

C

.6

:

/

: (1976 Kasmire)

.Mature green :

.Breaker :

.Turning :

.Pink :

.Light red :

.7

:

$$100 \times \frac{\text{---}}{\text{---}} =$$

7 6 ( ) 5-1

(CRD)

L.S.D

.(1980 ) 0.05

2000 1000 (1)

Polygalacturonase

(1987 )

.(1982 Themman) ( )

. (1998 Thompon Ali Batu)

2000 1000

Gautam Bhattarai)

(2007 Muasud Sammi) (2006

2000

Gautam Bhattarai ; 1987 )

1000 (2006

(1985 ) 2000

52.042 2000 C

/

## .1

## C

C /				2 /	
69.404	65.540	0.698	4.600	4.600	0
67.572	68.460	0.648	4.600	3.900	250
58.080	72.280	0.650	5.200	3.140	500
55.460	76.120	0.568	5.600	2.780	1000
52.042	75.800	0.538	5.600	2.480	2000
3.970	3.559	0.038	0.698	0.650	L.S.D.0.05

. (1973 Matthews) Ascorbase Oxidase

(2)

2000

500

2000

Polygalacturonase

*Botrytis Cinerea*

(1987 )

(2004 )

*Alternaria spp.*

1000

(2)

2000

(2006

Achaves) Red ripe

## .2

6.000	2.400	42.720	2.200	0
6.000	3.400	37.740	2.600	250
6.000	5.200	30.040	2.800	500
6.000	6.000	34.960	2.400	1000
6.000	6.000	34.980	3.200	2000
N.S	0.528	6.062	N.S	L.S.D.0.05

- .2004.
- .1980 .
- .1985 .
- .520
- .1989.
- .572
- .1987.
- .2004.
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### **EFFECT OF ETHREL ON RIPENING AND THE STORABILITY OF TOMATO FRUITS .**

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#### **ABSTRACT**

This study was conducted in the green houses and cold storage unit of the Department of Horticulture , College of Agriculture, University of Baghdad during 2007-2008 to study the effect of Ethrel on ripening and the storability of Tomato fruits (c.v. Nura) . Mature green fruits were harvested and treated with Ethrel solutions( 0, 250, 500, 1000, 2000 ppm) then stored in cold room  $15 \pm 2$  °c for one month. The results showed that using (1000 and 2000ppm) of Ethrel led to decrease fruit firmness down to 2.780 and 2.480 kg/cm<sup>2</sup> respectively and reduce the percentage of organic acids to 0.568% , 0.538% , also the (2000 ppm) treatment led to reduce fruit content of vitamin C to 52.042 mg/kg. The percentage of damage was reduced to 30.04% when the fruits treated with (500 ppm) of Ethrel.