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**EFFECT OF FOLIAR TREATMENTS WITH CALCIUM NITRATE ON  
RIPENING AND CHILLING INJURY OF 'FUERTE' AVOCADOS**

L. Saucedo-Hernández<sup>1</sup>, M.T. Martínez-Damián<sup>2</sup>, M.T. Colinas-León<sup>2</sup>, A.F. Barrientos-Priego<sup>2</sup>, J.J. Aguilar-Melchor<sup>3</sup>

<sup>1</sup> Maestría en Ciencias en Horticultura. Departamento de Fitotecnia. Universidad Autónoma Chapingo. Km 38.5 Carretera México-Texcoco. Chapingo, Edo. de México. C.P 56230

<sup>2</sup> Departamento de Fitotecnia, Universidad Autónoma Chapingo. Km 38.5 Carretera México-Texcoco. Chapingo, Edo. de México. C.P 56230. E-mail: [teremd@taurus1.chapingo.mx](mailto:teremd@taurus1.chapingo.mx)

<sup>3</sup> Fundación Salvador Sánchez Colín-CICTAMEX, S.C. Ignacio Zaragoza Núm. 6. Coatepec Harinas, Edo. de México. C.P. 51700. E-mail: [cictamex@prodigy.net.mx](mailto:cictamex@prodigy.net.mx)

Avocado trees cv. 'Fuerte' were sprayed with 0, 0.3, or 0.5 % solutions of Ca(NO<sub>3</sub>)<sub>2</sub>. Six preharvest sprays were applied from May 4, 2001 to January 2002. Fruits were harvested in January 2002 and stored at room temperature or 5°C for 5 weeks. Fruits were evaluated after 0, 3, and 5 weeks of storage. A completely randomized experimental design was used. Results showed an increase of skin and flesh calcium levels on fruits treated with calcium nitrate. Preharvest 0.3 and 0.5 % calcium nitrate treatments enhanced fruit firmness and reduced fruit weight loss. Furthermore, CO<sub>2</sub> and ethylene production, polyphenoloxidase enzyme (PPO) activity, and chilling injury symptoms were lower on treated fruits.