

إطالة مدة تخزين ثمار الكمثرى عن طريق تثبيط نشاط بعض الإنزيمات
باستعمال محاليل مثبتة للإيثيلين

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تم رش ثمار الكمثرى ببعض مثبتات الإيثيلين هي: Silver, n-propylgallate، nitrate and benzothiadiazole وذلك بتركيزات مختلفة بعد تمام النضج، وقد وجد أن Benzothiadiazole, silver nitrate عند تركيز ١٠٠ مجم/ لتر، كان لهما أكبر تأثير على تثبيط نشاط إنزيمات بوليغالكتيوروناز والسايولاز والديهيدروجيناز أثناء التخزين عند درجة حرارة واحد مئوية ورطوبة نسبية مقدارها ٩٠-٩٥%. كما أدت هذه المعاملات إلى إطالة فترة تخزين هذه الثمار.

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