

변화함에 따라 초록빛이 많이 사라졌으나, 무농약 처리구는 -5.47로 변화 폭이 적어 양상추의 초록 빛이 유지되고 있었다. 저장기간동안 비타민 C, 클로로필의 함량 변화는 무농약 처리구가 농약 처리구에 비하여 감소율이 적었다. 또한 저장 초기에는 무농약 처리구의 조직이 덜 단단하였지만 저장하는 동안의 조직감의 변화는 농약처리구에 비하여 크지 않았다. 갈변에 영향을 미치는 polyphenol oxidase(PPO)은 저장 초기에 농약 처리구의 경우가 무농약 처리구에 비하여 활성이 증가하였으며 저장기간동안 동일한 경향을 보였다. Acetochlor 등 48종의 잔류 농약 성분은 모든 처리구에서 검출되지 않았다. 이상의 결과에서 무농약 양상추가 농약 처리한 양상추에 비하여 초기품질과 저장기간동안 품질이 효과적으로 유지되었다. 따라서 이를 응용한다면 더욱 좋은 질의 최소가공 양상추 제품을 소비자들에게 유통시킬 수 있을 것으로 판단되어진다.

P1-11

The study of the reasons for berry drop or decay of 'Kyoho' (*Vitis vinifera* X *V. labrusca*) grape.

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The 'Kyoho' grape is a popular and profitable variety due to its large berries, crisp texture and high sugar content with moderate acidity. However, shelf life is shortened by loss of firmness, berry drop, discoloration of the stem, desiccation, and fungal rots. The 'Kyoho' grape is one of the commercially important grape cultivars but very susceptible to berry drop, which is the main consideration for a successful transport and marketing. In view of this, this study was conducted to find out what causes berry drop in 'kyoho' grapes. Having investigated the cause of 'Kyoho' grapes decrease in quality, white rot, blue mold, ripe rot, gray mold rot, and thrips occurred in storage as a result of contamination in the field during production. Berry drop and drying of 'Kyoho' berries progressed quickly as the grapes were damaged by molds and insects. Based on the present findings, the main cause of berry drop in 'Kyoho' grapes is the extant of fungal infection and insect attack in berries before they are harvested. The fungus attacks rachis and pedicel of each berries in storage. We need to select none infected fungi, and block infection before or during storage after harvest.

P1-12

Effects of 1-MCP on 'CheonHong' (*Prunus persica* L.) Nectarine Quality

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Nectarine quality declines rapidly after harvest. In most fruits deterioration may be accelerated by