

(48)

ETHYLENE AS AN ALTERNATIVE METHOD IN PEACH FRUIT THINNING

A. Taheri*^{1s}, J Cline², J Subramanian², KP Pauls¹

¹ **Crop Science Building, Department of Plant Agriculture, University of Guelph, N1G2W1, Guelph**

² **Department of Plant Agriculture, University of Guelph, 4890 Victoria Ave, Box 7000, Vineland Station, L0R 2E0**

Fruit thinning is one of the major management practices in a peach orchard. Hand-thinning is presently the only method to adjust the number of fruits. This study was conducted to determine whether ethylene can be used as a chemical thinning agent in peach orchards. Ethrel applications at 200 and 400 mg/L resulted in significant fruitlet thinning and increased fruit size and weight. It also enhanced fruit maturity thereby enabling growers to sell their product sooner than normal harvest time. Ethrel can be used even after bloom and as a result, the remaining fruits have more chance to absorb carbohydrates and increase their size. Aminoethoxyvinylglycine (AVG) is an inhibitor of ethylene biosynthesis and its application at 500 mg/L resulted in retaining more fruits per trees. It shows that AVG can be used as an anti-abscission agent in those varieties with high rate of fruit drop.

^s Graduate student