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POSTHARVEST RIPENING OF *ZIZIPHUS MAURITIANA* FRUITS: EFFECT OF 1-METHYLCYCLOPROPENE

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Ziziphus spp. constitute an important source of low cost, nutritive, fresh edible fruits in arid regions of India. Superior cultivars (*Ziziphus mauritiana* cv. Seb) produce big plum sized fruits which are highly prized for fresh consumption. However, fully ripe fruits often become brown, loose their firmness and organoleptic qualities. This study was initiated to monitor changes in certain chemical constituents and quality of fruits of cultivar 'Seb' following pretreatment with 1-methylcyclopropene (1-MCP). Treatment with 1-MCP considerably prevented the decrease in fruit firmness and vitamin C content. 1-MCP treated fruits remained much greener than the control as evidenced by their higher chlorophyll content and exhibited a much lower level of lipid peroxidation. These results indicate the potentials of 1-MCP in delaying fruit ripening and extending the shelf life of *Ziziphus* fruits.