



ABSTRACT

European pears that are ripen on the tree usually do not develop their juicy texture and buttery flavor. However, keeping European pears in chilling storage could make them ripe and meet consumer's preferences for its buttery and juicy texture. Since chilling storage is widely used to ripe pears, the addition of preservative agent is considered to prolong its shelf life. In this study, *Pyrus communis* L. cv. Silver Bell pears was used, and 1-methylcyclopropene was used as ethylene inhibitor. 1 ppm 1-MCP treatment was performed by dissolving 0.1552 gr 1-MCP powder with 2.425 mL H₂O in an open bottle inside the glass chamber where 'Silver Bell' pears were stored. After that, 'Silver Bell' pears were stored in 1°C for 1, 3, 5, 7, and 9 months and were analyzed by ethylene production, flesh firmness, and color measurement. In conclusion, we propose that 1-MCP treatment may inhibited ethylene production, peel color changes, and delayed fruit softening in 'Silver Bell' pears.