

Exogenous polyamines as anti-senescent during the ripening stage for bananas (*Musa* AAA Cavendish cv Nanica)

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Summary

This study used exogenous polyamines as possible delayers of maturation in bananas (*Musa* AAA Cavendish cv Nanica). The ripe fruit were immersed in polyamine solutions (Putrescina + Espermidina) in two concentrations 100 and 200 mM. The duration of endogenous polyamines and peroxidase activity (EC 1.11.1.7) was analyzed in the pulp of the fruits over 12 days, at intervals of 3 days. The results analyzed by regression, showed that the exogenous application of the polyamine mix was effective in retarding maturation, mainly in color alteration. The activity of the peroxidase enzyme was not altered by the exogenous application of polyamines.

Key words: Polyamines, peroxidase, post-harvest, bananas

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