

# Relationship Between Changes in Absciscic Acid and Ethylene Production During Ripening of Avocado Fruits

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## **Abstract**

Absciscic acid levels and the rates of ethylene production during successive stages of ripening in avocado fruits (*Persea americana* Mill.) were determined by gas chromatography. In fruits which were selected for absciscic acid determination according to their rate of ethylene production, a rise in free absciscic acid content was observed following an increase in the rate of ethylene production. Levels of bound absciscic acid were much lower and increased later than free absciscic acid.

1976. *Australian Journal of Plant Physiology* 3(4) 555 - 558