



# Effect of antagonistic yeast XL-1 on resistance-associated enzyme activities in postharvest cantaloupe

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**ABSTRACT.** The effect of the antagonistic yeast XL-1 on resistance-associated enzyme activities in postharvest cantaloupe was studied by inoculating the antagonistic yeast XL-1. Cantaloupes were sterilized, dried in air, and soaked in antagonistic yeast treatment liquid for 30 s. After drying in air, the cantaloupe was stored at room temperature (2°-5°C). The activities of resistance-associated enzymes in cantaloupe like polyphenol oxidase,  $\beta$ -1,3-glucanase, peroxidase, and superoxide dismutase were measured every 7 days. Our results indicated that the antagonistic yeast XL-1 significantly improved the activity of  $\beta$ -1,3-glucanase and chitinase to promote the disease resistance of postharvest cantaloupe.

**Key words:** Antagonistic yeast XL-1;  $\beta$ -1,3-glucanase; Chitinase; Peroxidase