

DECCO IBÉRICA Post-Cosecha, S.A.

Technical Circular nº 1

2009/2010 Citrus Season

HANDLING OF NEW EARLY VARIETIES

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In the current citrus season some early varieties that have appeared in recent years in the market, will start to be sold in significant quantities.



Clemenrubi or PRI 23



Satsuma Iwasaki

The main characteristics of these new varieties is their **earlyness** in reaching the appropriated **ripeness index** for the sale as well as the **coloration** demanded by the market. However you should **not confuse early coloration with degreening in the cold store**.

Fruits should be picked with sufficient color in order to degreen in a **maximum of 72 hours in a cold store**

It is advisable to reach the final coloration in the treatment, transport and sales process. For this reason we recommend the use of **DEGREENING WAXES** which allow the metabolic processes that lead to the optimum coloration of the fruit to continue. In this way the fruit that reaches the consumer looks as "**recently picked**".



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To maintain the commercial value of these varieties and the "prestige" of the start of the campaign, it is advisable to use a fungicide protection suitable for their end market. Our specialists can give the necessary advice.

GENERAL RECOMMENDATIONS

Picking

With cutters

Without damaging

Avoid the hottest hours of the day.

Minimize the time between harvest and delivery to the packinghouse.

Stop drip irrigation 1 or 2 days before picking.

Degreening

Temperature: 18 – 20 °C

Humidity: around 95%

Ethylene: 2 ppm

Carbonic: maintain a value around 1.500 ppm

Internal ventilation: provoke a movement of the air inside the cold store to ensure the interchange of gases throughout; if it is necessary, use refrigerator's ventilators.

Time: maximum 72 hours

Conditioning: 10 to 12 hours outside the cold store before treatment (allow the fruit to rest overnight to avoid high temperatures and dehydration during the conditioning).



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Fungicide treatment

Consult our specialists.

Handling in the packing line

Avoid damages

Cushion the fruit and turn it, etc.

Work at a continuous speed.

If the packing line comes to a halt, immediately stop the brushes and heat injection in the tunnels.

If the troughs fill up and the turner stops, halt the line.

Washer

Plenty of water

Neutral detergent

Feed on

Brush speed no greater than 100 rpm

Cushion the exit to the pre-drying tunnel

Pre-drying tunnel

Inject heat only if necessary, the fruit can go to the applicator slightly wet.

Do not surpass 35-40 °C

Do not leave fruit inside the tunnels when the line stops.

Wax applicator

Degreening wax

Adjust the dose by default and do not exceed.



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Brush rotation maximum 100 rpm

Wash the brushes daily

Cushion the entrance to the drying tunnel.

Drying tunnel

Use the minimum temperature sufficient for drying. If possible work at room temperature.

Do not surpass 40 °C

Do not leave fruit in the tunnels when the line stops.

Calibration

Look for any possible damages in the calibration process (rotation in traditional calibrators, falls and returns in electronic calibrators).

Automatic machines

The bagging machines can provoke marks and wounds to the fruit.

Bulk fillers can produce marks due to blows and vibrations.

It is preferable to box the fruit manually.

Once the pallets are prepared for the market, cool them as soon as possible and **maintain the cold line** until their end sale to the consumer.

DECCO Technical Service

September 4th, 2009



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