

DECCO IBÉRICA Post-Cosecha, S.A.

Technical Circular n° 3

2009/2010 Citrus season

AFOURER, ORTANIQUES AND ORANGES OF 2nd SEASON

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Due to the lack of fruit, the harvest of varieties in the second part of the season **is been brought forward**, with some been sold immediately and others been stored in **cold chambers**. In the current season we have experienced all types of weather: high temperatures up until December, persistent rain and very high winds in certain areas.

Consequently, **the price of citrus is higher** due to the poor harvest and **the weather conditions**. As such it is necessary **to perform effective treatments in order to conserve this fruit in cold chambers**.

AFOURER

Drencher treatment or pre-calibrated tank

For **short term storage** (less than 15 days in chamber)

Deccozil S-7,5 + Deccofos

For **storage higher than 15 days**

Option A) Philabuster + Deccofos

Option B) Deccozil S-7,5 + Textar 60 T + Deccofos

ORTANIQUE

Drencher treatment or pre-calibrated tank

For **short term storage** (less than 15 days in chamber)

Deccozil S-7,5 + Deccofos

For **storage higher than 15 days**

Option A) Philabuster + Kenopel + Deccofos

Option b) Deccozil + Kenopel + Deccofos

Consult our Specialists regarding dosis for each product



<http://www.decco-web.com>
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AFOURER:

Handling in the packing line

Constant processing speed. Avoid stoppages

Don't allow fruit to remain on top of brushes, canvas or rollers.

Turning speed to allow a rapid advance of the fruit

Adjust the washing donuts for maximum drainage.

Minimum tunnel temperatures necessary for drying

On automatic lines (mesh) check the fruit is not being damaged.

Washing with DECCOSOL C (neutral detergent)

Wax with CITRASHINE CONSERVACIÓN + fungicide

Store at 6°C

ORTANIQUE

Handling on the packing line: there are not usually problems with the peel so normal handling conditions and products can be used on Clementines (varieties: Clemenules, Hernandinas, etc.)

Store at 5-6 °C

STORAGE OF ORANGES OF 2nd SEASON

NAVELATE

Treat in Drencher or treatment tank with

Option A) Philabuster + Deccofos



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Option B) Deccozil S-7,5 + Textar 60 T + Deccofos

Allow the fruit to dry completely before storage in chamber

LANE LATE

Process the fruit on the packing line to:

- remove fruit damaged by branches
- remove fruit damaged by contact
- select saleable sizes
- obtain total protection of the fruit (waxing + fungicide)

To obtain effective results on the packing line:

- Apply DECCOSOL MF or disinfect the washer periodically
- Use sufficient personnel to select fruit
- Make use of the UV cabins
- Apply CITRASHINE CONSERVACION at the dose of 1,2-1,3 lt/MT
- Use thiabendazole + imazalil with wax.

Note: If you cannot process fruit on the packing line, use a drencher treatment following the recommendations given for Navelate.

DISINFECT CONTAINERS AND CHAMBERS BEFORE STORAGE (*)

IF YOU USE THE DRENCHER, CLEAN AND DISINFECT IT DAILY (*)



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(*)For more information consult our previous Circulars in the users section, at <http://www.decco-web.com> , contact your Decco specialist in your area or send an e-mail to decco@decco-web.com

DECCO Technical Service

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