

DECCO IBÉRICA Post-Cosecha, S.A.

Technical Circular nº 5

2008/2009 Citrus Season

CONSERVATION OF ORANGES- 2nd SEASON (Navelate and Lanelate varieties)

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Since the beginning of 2009 the weather conditions in different citrus crop areas have been varied, with many days with strong winds in the Valencian Community and Tarragona, followed by low early morning temperatures. In Murcia and Andalusia winds were not as strong but the phenomenon of low early morning temperatures also occurred, especially in low land areas.

These phenomena have influenced the quality of oranges being harvested such as the Navelate and Lanelate varieties, with peel and branch damage being observed on some batches of fruit.

During the chamber storage, it attempts were made to maintain the quality of harvested fruit. Defects on the peel of the orange cannot be corrected, thus making it necessary to develop practices that allow us to select quality fruit and reduce the appearance of physiopaties, such as peel collapse on fruit that enters packinghouses with a predisposition to these conditions.

We suggest the following action:

Select fruit that really has a suitable quality for conservation, rejecting anything that already shows signs of peel collapse or branch damage.



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Process the fruit **on the treatment line**. Performing this work you will obtain several advantages, such as

- **Removing defects** (in selection, damaged fruit is rejected).
- **Washing and waxing**. We treat clean, **disinfected** fruits (if we use orthophenylphenol or other disinfectants for washing machines) (and **uniform dosage of fungicide** is applied with wax. **Waxed fruit is less susceptible to damage produced by peel collapse or peripeduncular necrosis**).
- Eliminate small fruit.
- Storage in clean boxes.

In case of **Drencher treatment**

- **select** fruit in the field
- harvest in **clean and disinfected boxes**
- **treat** the fruit **in the first 12 hours** after cutting.
- Use "**protective**" **fungicides** for the peel such as thiabendazole or fosetyl Al
- **let the fruit dry** between 12 to 24 hours so it is completely dry when it goes into the chamber

Check with the DECCO Technician in your area the most appropriate compound and dosage for the type of conservation that you want to perform

(For additional recommendations on **harvest guidelines** see Circular nº 4 : Conservation of the Clemenules variety)



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Conservation guidelines

- **Storage temperature** will depend on the quality of the fruit and the treatment applied (drencher or waxing)
- **Do not use humidity** injection
- Observe the stock guidelines mentioned in Circular nº 4

Notes

- **In case of heavy rain** and mild temperature, harvest between 5 to 10 days after rainfall (higher temperature less waiting time), **leaving the fruit to purge** with watery and Geotrichum. Otherwise harvest the fruit **from the middle of the tree to the top.**
- **Do not ever pick up fruit from the ground** or low branches that have been resting on the ground.
- Remember that the peel collapse often reoccurs in the same field. If there have incidents in previous years, avoid harvesting for conservation in these fields.
- Collapse increases as fruit ripens and appears more on oranges with Citrange Carrizo base.

If you have any enquiries regarding this subject, please contact our Technician in your area or send an e-mail to decco@decco-web.com

DECCO Technical Service
February 20th, 2009



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Peel collapse on the Navelate variety



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Scald due to cold on Lanelate variety



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