

# FRESH NOTES

A TECHNICAL UPDATE PUBLISHED BY HORTGRO SCIENCE

## NOTIFICATION: FORELLE TREATMENT

The Forelle Producer's Association (FPA) was made aware of some instances of treating Forelle pears harvested according to the "normal" protocol, i.e., fruit not earmarked for FEMA, with a double (FEMA) rate 1-MCP. For the sake of convenience, the "normal" harvest Forelle were treated together with FEMA fruit (with the FEMA rate 1-MCP).

Previous research has shown that treatment of "normal" harvested Forelle with a FEMA rate 1-MCP impedes ripening to an extent that significantly increases the risk of a poor taste experience due to residual astringency, high acidity, low sweetness, hardness etc.

Numerous studies have shown the adverse effect of these negative quality parameters on the eating experience and repurchasing behaviour of pear consumers. Therefore, pears destined for FEMA, are left on the tree for longer to become less firm, non-astringent, sweeter and less sour, before treatment with the FEMA rate 1-MCP.

While the FPA supports the application of a regular/single dose 1-MCP to prevent/delay the yellowing of "normal" harvest Forelle, they would like to warn against the application of a FEMA rate to these pears and ask producers/packhouses to please refrain from such a treatment due to the potential long term detrimental effect on the Forelle market. A short-term gain in convenience is most certainly not worth the long-term risk to the market.

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## KENNISGEWING: FORELLE BEHANDELING

Die Forelle Produsentevereniging (FPV) is bewus van die behandeling van Forelle-pere wat volgens die "normale" protokol geoes is, dit wil sê vrugte wat nie vir FEMA geormerk is nie, met 'n dubbele (FEMA) dosis 1-MCPd. Ter wille van gerief, is "normale-oes" Forelle saam met FEMA-vrugte met die FEMA-dosis 1-MCP behandel.

Navorsing het getoon dat die behandeling van "normale" oes Forelle met 'n FEMA-dosis 1-MCP rypwording belemmer tot so 'n mate dat dit die risiko van 'n swak smaakervaring aansienlik verhoog. Dit is weens residuele vranskheid, hoë suurheid, lae soetheid, fermheid, ens.

Talle studies dui daarop dat hierdie negatiewe kwaliteitsparameters 'n ongewenste impak het op die eetervaring en koopgedrag van peerverbruikers. Daarom word pere wat vir FEMA bestem is, langer aan die boom gelos om minder ferm, minder vransk, soeter en minder suur te word, voor behandeling met die FEMA-dosis 1-MCP.

Terwyl die FPV die toediening van 'n gewone/enkeldosis 1-MCP ondersteun om die vergeling van "normale" oes Forelle te voorkom/vertraag, wil ons produsente waarsku teen die toediening van 'n FEMA-dosis op hierdie pere en vra ons produsente/pakhuse om asseblief van so 'n behandeling af te sien as gevolg van die moontlike langtermyn nadelige uitwerking op die Forelle-mark. 'n Korttermyn gerief is beslis nie die langtermynrisiko vir die mark werd nie.