

CA Webinar Meeting
Tuesday 3 November 2020 at 14:00

AGENDA

- 14:00 – 14:10 Welcome Richard Hurndall
- 14:10 – 14:30 Long term CA storage techniques for Granny Smith – Braam Mouton, Stellenbosch University
- 14:30 – 14:50 Understanding Granny Smith long term storage protocols and scald development – Monja Gerber, Stellenbosch University
- 14:50 - 15:10 Cripps' Pink internal browning and long term storage - what has been learnt – Heleen Tayler, Experico
- 15:10 – 15:30 Optimum storage conditions for 'Abate Fetel' pears – Anel Botes ARC
- 15:30 – 15:40 Research priorities for the CA Group – Professor Wiehann Steyn, Hortgro
- 15:40 – 16:00 In Control with My Fruit – Niels Remmelink, Van Amerongen, Netherlands
- 16:00 – 16:30 CO₂ in apple and pear storage – Adjunct Professor Robert Prange, Faculty of Agriculture, Dalhousie University, Canada

In the absence of a reliable method to determine the acceptable CO₂ concentration for long-term CA storage, I have examined the utility of the CO₂/O₂ ratio, using a database of commercial storage recommendations from around the world that I have compiled. In this approach, the maximum CO₂ concentration is chosen in proportion to the O₂ concentration applied. Using the information from the database, I have classified the major apple and pear cultivars into 7 CO₂/O₂ ratio categories and identified the possible influence of cultivar pedigree, storage temperature and storage O₂ on the CO₂/O₂ ratio. A research methodology is proposed to determine a cultivar's optimum CO₂/O₂ ratio at a chosen temperature and O₂ concentration.