

Title Progress towards control of storage scald in 'd'Anjou' pears
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Abstract

This paper summarizes five years of research on chemical treatments to control storage scald of 'd'Anjou' pears. Chemicals used include the antioxidants diphenylamine (DPA) and ethoxyquin, as well as a sucrose ester marketed as Semperfresh. Applications included different combinations, concentrations and formulations of these chemicals. Both of the antioxidants controlled storage scald when used at label rates; however, skin marking due to chemical injury developed when fruit was in contact with other fruit or container walls. In general ethoxyquin was more effective than DPA in controlling storage scald; however, ethoxyquin-treated fruit developed more internal browning than untreated fruit or fruit drenched with DPA. Chemical injury decreased when antioxidant concentration was reduced. Semperfresh in combination with antioxidant improved scald control. Pears treated with antioxidant and/or Semperfresh had greener skin color than untreated fruit. Flesh firmness was higher in Semperfresh treated 'd'Anjou' pears, but it was not affected by antioxidant concentration or formulation.