

**Title** What's new with SmartFresh in Australia  
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### **Abstract**

Commercially used in Australia for apples since 2004, the SmartFresh<sup>SM</sup> Quality System has proven its value as a tool to enhance current Australian storage and shipping practice by managing ethylene. Ripening and spoilage of apples occur at a slower rate and overall quality is maintained longer. Increased pack-out yields and higher operational flexibility are usually among the key benefits of this new storage technology for growers and packers, while retailers take advantage of the longer shelf life of SmartFresh apples.

AgroFresh, the company behind this freshness protection system, has also trialled the launch of SmartFresh for plums and persimmons in Australia: the first pilot commercial trials were very positive. Plums treated with SmartFresh demonstrated a visible difference in firmness, which in 2007 allowed the shipping of Tegan Blue and Angelino varieties to the UK as a comparison to standard practice.

AgroFresh plans to explore further the use of SmartFresh on avocado, banana and mango with the aim to make it commercially available in 2009. The improvement of shelf life for banana with the delay of the appearance of sugar spots is one of the many projects AgroFresh hopes to carry out in 2008 in cooperation with a key stakeholder. Scientific trials for mangos in CA have already started last year, but the company will further investigate the use of its product with regard to the specific needs of the national and export market. As SmartFresh has already shown to diminish successfully grey pulp on avocados in other countries, AgroFresh has programmed further trials in Australia on this crop. In other countries, the SmartFresh Quality System is also used on kiwifruit, pears and tomatoes.