

Title Response of new Clementines to degreening treatment
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Abstract

Degreening is a common postharvest treatment applied to accelerate color changes. The system more often used is the intermittent continuous flow with ethylene concentration 2-4 ppm, relative humidity >90%, temperature 20-22°C, CO₂ less than 0.2% and O₂ over 20%. The duration of the degreening process must be limited, since its prolongation can cause darkening and calyxes drop as well as others physiological disorders associated to senescence. Fruit stored in the same continuous flow, but without the addition of ethylene, also undergo a somewhat slower color evolution, but with little risk of physiological disorders. In this paper recommendations for degreening treatment related to the initial color of Marisol, Clemenpons, Capola and Oronules Clementines to be exported to UE, USA or Asiatic countries are established in order that fruit arrive to destination with adequate commercial color without physiological disorders. The use of color index charts in picking and electronic sorting can make easy the subsequent application of degreening treatment. Recently appeared the early Oronules mutations (Basol, Prenules, Clemenrubi, Cultifort y Orogros) of attractive orange-reddish color. In the present work changes of quality parameters during degreening and subsequent marketing of these new varieties are exposed.