

Title New pallet CA technology and its application in fruit
Author Yong-Joon Yang
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Abstract

There is very little use of CA technology in Korea for storage of fruits. One reason may be the occurrence of CA-related disorders such as an internal browning in “Fuji” apple have occurred in the past decade. Recent results with “Fuji” apple suggest that possible solutions for storage disorders may be available especially in relation to correct harvest time and storage conditions. Pallet CA technology is based on individual combinations of storage atmosphere and product per pallet in one cold room. The CA combinations that were most effective in maintaining market quality of specific fruit are as follows: “Fuji” apple, 0.5% carbon dioxide with 2.0% oxygen; “Nittaka” pear, 1.0% carbon dioxide with 2.5% oxygen; and the conventional combination of high carbon dioxide (10.0%) with 3.0% oxygen for “Fuyu” sweet persimmon.