

Abstract

The application of ethanol vapours has been optimised over two seasons in order to prevent rot development, caused by *Botrytis cinerea*, and stem browning in 'Chasselas' table grapes. At a dose rate of 2 ml kg⁻¹ of grapes, ethanol vapour was as effective as sulphur dioxide pads. Consumer panels detected no significant difference in sensory perception between controls and treated grapes. The ethanol vapour treatment could be easily implemented by the table grape industry since the technology is similar to sulphur dioxide treatment.