Abstract:

New Zealand ‘Hayward’ kiwifruit are held under controlled atmosphere cold storage (2% O2, 5% CO2 at 0ºC, CACS), or air cold storage (air at 0ºC, CS), in order to extend the postharvest storage life of the fruit. The impact of these storage regimes on the survival of quarantine pests possibly present on the fruit after harvest has recently been evaluated. Research examining the mortality responses of armoured scales, Hemiberlasia spp., exposed to these storage treatments is presented. CACS and CS were equally effective against armoured scales. Mature scales were more tolerant of both storage treatments than immature scales. The potential of these storage treatments to disinfest New Zealand kiwifruit cultivars exported to the Japanese market is discussed.