

Abstract

International competition among apple producers has elevated apple appearance to the point that any blemish or marking is unacceptable. Lenticel Breakdown (LB) has become more common in recent years on certain varieties including Gala, Fuji and possibly Pink Lady apples. LB develops after the fruit has been stored (CA or air), washed and waxed. LB does not develop as significant marking on fruit until after all processes have been completed and all economic inputs have been made. LB appears as either dark black spots surrounding some lenticels or as brown larger circles centered around lenticels. Not all lenticels are affected and the flesh of the fruit is not impacted. Certain orchards have fruit that develops LB more than fruit from other orchards. Evidence will be presented to show that LB develops on lenticels that are cracked, dehydrated and lacking in natural wax. A test has been developed to determine the susceptibility of fruit from specific orchards. Packing procedures have been evaluated extensively in which fruit and water temperatures, soap and detergents, and waxes have been tested. Strategies will be presented on how commercial packers can minimize economic loss from this disorder.