Postharvest Peel Pitting Relating to Rapid Changes in Relative Humidity

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Postharvest Peel Pitting

In Spain is associated with dry hot winds followed by humid winds.

It may appear in fruit on the tree

Testing the involvement of RELATIVE HUMIDITY in the origin of Postharvest Peel Pitting

IN FLORIDA:

- We know that peel pitting is related to waxing. But, we have seen peel pitting in unwaxed fruit.
- Peel pitting is seen in Spain when RH is drastically changed (low to high)
- Is peel pitting induced by similar RH changes in Florida? Also, what is the importance of waxing in peel pitting?

Harvest at LOW RH 50%
T 26.9 C

1 hour to CREC—WASH/WAX

Harvest at HIGH RH 81%
T 26.2 C

3 WEEKS AT
HIGH RH STORAGE

Only washed
Washed & waxed

3 WEEKS AT
LOW RH 50%
T 26.9 C

Only washed
Washed & waxed
CONCLUDING REMARKS

RH is a very important determinant of Peel Pitting.

Waxing makes Peel Pitting worst because waxing fruit increases its internal RH

There may be other factors that cause Peel Pitting or make the symptoms more severe

If low RH at harvest can “predispose” fruit to Peel Pitting, then Why isn’t peel pitting more prevalent?