How Do We Obtain Well-Colored Tango and Vernia Fresh Fruit?

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Why is Degreening Necessary?

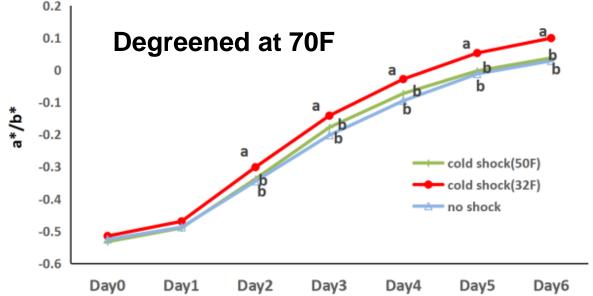
- Consumers associate green citrus fruit with immaturity (poor quality)
- Fruit color is due to the interaction of chlorophyll (green) and carotenoid (red – yellow) pigments
- Color change in the field is stimulated when nighttime temperatures drop below 55F

Opportunities & Challenges

- New citrus varieties are critical for rebuilding and maintaining Florida's fresh citrus industry in the age of Huanglongbing
- While 'Tango' mandarin and 'Vernia' orange appear promising, their fruit peel often does not develop color well under Florida conditions

Use of cold shock?

- Depending on citrus variety, degreening at cooler temperatures can improve final color
- A 15 hr, pre-degreening cold shock (32F) improved final peel color of 'Vernia'
 - Only worked when degreening at 70F, not at 85F
 - No benefit after natural cold temperatures in the field



- Even after 6 days degreening, color was still not great

Preliminary Test – 'Tango'

- 'Tango' on US 942 rootstock
- Three reps (trees) per treatment
- Trees sprayed until runoff with a handgun sprayer (12/14/18)



• Treatments: 100 and 300 ppm **ethephon** applied one week before harvest, plus a water control

- All subsequent experiments included these treatments

 Harvested fruit (12/21) were placed at 85F (95% RH) with 5 ppm ethylene for 8 days total

Preliminary Test – 'Tango'

3 Day Degreening



Control

100 ppm

300 ppm

Preliminary Test – 'Tango'

5 Day Degreening



Control

100 ppm

300 ppm

Expanded Second Study – 'Tango'

- Besides water control and 100 and 300 ppm ethephon applied one week before harvest, also added a 600 ppm treatment & a treatment with two, 300 ppm sprays 1 week apart
- Flagged individual fruit on each tree to measure initial fruit color & changes in the field and after harvest
- At harvest, the stem above each of the flagged fruit were clipped and stem detachment force measured in the lab

Expanded Second Study – 'Tango'

1 Week after spraying

..this is the control!

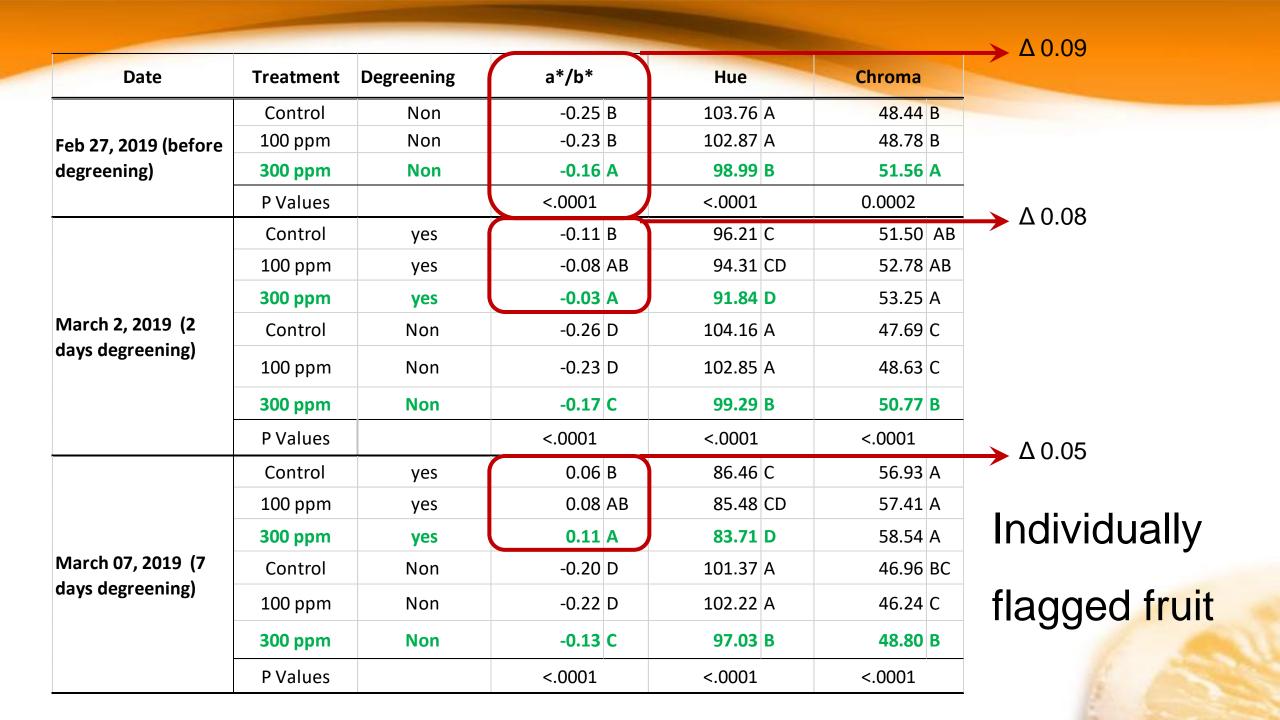


Expanded Third Study – 'Vernia'

- Treatments: water control and 100 and 300 ppm ethephon applied one week before harvest
- Flagged 30 individual fruit on each tree to measure initial fruit color & changes in the field and after harvest
- At harvest, branches above each of the flagged fruit were clipped and stem detachment force measured in the lab
- Degreened (70F) half the fruit from each replicate

Expanded Third Study – 'Vernia'

	Indivi	idually	Remaining fruit on tree			
Ethephon	Mean deta force (g		Drop fru	uit (%)	Yield/Tree (kg)	
Control	891.38	Α	4.44	В	30.05	
100 ppm	907.3	Α	8.89	AB	28.08	
300 ppm	711.01	В	18.89	Α	26.43	
P Values	0.0315	5	0.04	34	0.6073	



Fruit quality – 'Vernia'

Individually flagged fruit – measured after 7 days degreening + 7 days storage

Treatment	Degreening	TSS	ТА	TSS/TA	PPR (Kg)
Control	yes	10.57	0.66	16.16	1.82 AB
100 ppm	yes	10.97	0.69	16.10	1.83 AB
300 ppm	yes	10.80	0.68	16.00	1.67 C
Control	Non	9.70	0.61	15.86	1.83 AB
100 ppm	Non	10.63	0.67	15.94	1.85 A
300 ppm	Non	10.57	0.59	18.07	1.76 B
P Values		0.2786	0.4096	0.627	<.0001

Fruit quality – 'Vernia'

Remaining fruit on tree – measured after 7 days degreening + 7 days storage

Treatment	Degreening	Healthy (Healthy (%) Decay		SERB (%)		
Control	yes	85.0	В	3.3	10.0	В	
100 ppm	yes	78.3	В	0.0	21.7	Α	
300 ppm	yes	83.3	В	5.0	13.3	В	
Control	Non	95.0	А	3.3	1.7	С	
100 ppm	Non	96.7	А	0.0	3.3	С	
300 ppm	Non	96.7	А	0.0	3.3	С	
P Values		0.0018		0.4363	<.0001		

Conclusions

- 300 ppm ethephon applied 1 week before harvest improved peel color at harvest, which maintained during degreening
- Ethephon decreased stem detachment force & increased preharvest fruit drop
 - Marginal impact on yield
 - Quality of fruit that abscised is not know
- Ethephon had ...
 - no effect on internal fruit quality and decay
 - A little effect on PPR and SERB after degreening

Plan for 2019-20 Season

- Evaluate effect of Ethephon concentration applied at different times before harvest
- Pursue Ethephon registration for FL citrus
 - Working with Mike Aerts (FFVA), Janine Spies (UF IR-4 Southern Region Field Coordinator, and Rodney Akers (UPL-Ethephon registrant)
 - Ethephon received a ranking of an "A" priority during the IR-4 southern region prioritization session
 - End of September, we will seek a national "A" priority ranking to obtain the residue data needed to register Ethephon for citrus



- For the most current changes, see https://irrec.ifas.ufl.edu/postharvest/index/pesticides.shtml
- Things to note:

Chemical Name	Trade Names	U.S.	Canada	CODEX	EU	Japan	Taiwan	Korea
	(Examples only, not inclusive)	Citrus	Citrus	Citrus	(G & O only)	(G & O only)	(G & O only)	(G & O only)
Carbaryl	Sevin	10	10	15	0.01	7 (proposed elimination for G & O)	1	0.5 (G), 7 (O)
Cryolite	Kryocide	7	0.1		0.01	0.01	7	0.01
Dimethoate	Dimethoate, Cygon	2	1.5	5	0.01	2	2	2
Fenbutatin Oxide	Vendex	20	2	5	0.01	5	2	5
Pyridaben	Nexter	0.9	0.9		0.5 (0.3 proposed)	1	2	0.01
Sethoxydim	Poast Plus	0.5	0.1		0.1	1 (proposed elimination)	0.01	1
Thiabendazole (TBZ)	Freshgard 598, Alumni, DECCO Salt No. 19	10	10	7	7	10	10	10 (7 proposed)

Thank You!

For more information,
visit the UF Postharvest Website

http://irrec.ifas.ufl.edu/postharvest/

