

COMMUNIQUÉ



LES PRODUCTEURS DE
POMMES DU QUÉBEC

Agents autorisés
Membres du conseil d'administration des PPQ
Association des emballeurs de pommes du Québec
Entrepôtsitaires

11 septembre 2020

RECOMMANDATIONS D'ENTREPOSAGE 2020

Variété	AC	O ₂ (%)	CO ₂ (%)	Température °C (°F)	Durée de conservation (mois)
Cortland	Standard (S)	2,5	2,5	0 (32)	4 – 6
	S (+ SmartFresh)	2,5	2	2–3 (35–37)	6 – 8
Empire	Standard (S)	2,5	2	2 (35)	5 – 7
	S (+ SmartFresh)	2,5	< 0,5* 2**	1-2 (34-35)	> 7
	S (+ SmartFresh + DPA)	2,5	2	2 (35)	> 7
	Niveau d'O ₂ faible***	1-1,5	0.5-1	1-2 (34-35)	> 7
Gala	Standard (S)	1-2	1-1.5	0-1 (32-34)	5 – 7
	S (+ SmartFresh)	1-2	1-1.5	1 (34)	6 – 8
	Niveau d'O ₂ faible***	<1	0.5	1 (34)	> 7
Honeycrisp	7 jours 10°C + 1 mois 3°C réfrigéré avant AC	3	1,5	3 (37)	5 - 6
McIntosh	Standard (S)	2,5	2,5* 4,5**	3 (37)	5 – 6
	S (+ SmartFresh)	2,5	< 0,5* 4,5**	3 (37)	6 – 8
	S (+ SmartFresh + DPA)	2,5	2,5* 4,5**	3 (37)	6 – 8
Spartan	Standard (S)	2,5	2,5	0 (32)	6 – 7
	S (+ SmartFresh)	2,5	2,5	0-1 (32-34)	6 – 8

*Les 6 premières semaines

**Pour le reste du temps d'entreposage

*** Les niveaux d'O₂ peuvent être plus faibles en fonction de la réponse physiologique des fruits (ex.: respiration, éthanol, etc.) mais il faut toujours s'assurer que le niveau de CO₂ est égal ou inférieur à l'oxygène

AFFICHE DES TROUBLES DE CONSERVATION DES POMMES

Nous avons eu l'autorisation de traduire et rendre disponible gratuitement une affiche sur les troubles de conservation des pommes. Réalisée par Storage Control Systems en collaboration avec Jennifer DeEll du Ministère de l'Agriculture, de l'Alimentation et des Affaires Rurales de l'Ontario, celle-ci contient des consignes de sécurité relatives à l'entreposage à atmosphère contrôlée, des spécifications relatives aux fuites dans les entrepôts et des informations sur les différents désordres avec photos. Vous serez informé dès qu'elle sera disponible sur notre site Web. **Notez qu'aucune copie ne sera imprimée par les PPO.**

STORAGE DISORDERS OF APPLES

HONEYCRISP

SOFT SCALD

- HoneyCrisp apples develop soft scald between 10°C and 15°C. The disorder is caused by the oxidation of polyphenols to quinones, which are toxic to the cells.
- Soft scald is caused by high oxygen levels in the atmosphere, high relative humidity, and high ethylene levels.
- Soft scald is caused by high oxygen levels in the atmosphere, high relative humidity, and high ethylene levels.

SOGGY BREAKDOWN

- Soggy breakdown is caused by high oxygen levels in the atmosphere, high relative humidity, and high ethylene levels.
- Soggy breakdown is caused by high oxygen levels in the atmosphere, high relative humidity, and high ethylene levels.

CA/CO₂ INJURY

- CA/CO₂ injury is caused by high oxygen levels in the atmosphere, high relative humidity, and high ethylene levels.
- CA/CO₂ injury is caused by high oxygen levels in the atmosphere, high relative humidity, and high ethylene levels.

PEEL BLOTCH

- Peel blotch is caused by high oxygen levels in the atmosphere, high relative humidity, and high ethylene levels.
- Peel blotch is caused by high oxygen levels in the atmosphere, high relative humidity, and high ethylene levels.

LENTICEL BREAKDOWN

- Lenticel breakdown is caused by high oxygen levels in the atmosphere, high relative humidity, and high ethylene levels.
- Lenticel breakdown is caused by high oxygen levels in the atmosphere, high relative humidity, and high ethylene levels.

SUPERFICIAL SCALD

- Superficial scald is caused by high oxygen levels in the atmosphere, high relative humidity, and high ethylene levels.
- Superficial scald is caused by high oxygen levels in the atmosphere, high relative humidity, and high ethylene levels.

EXTERNAL CO₂ INJURY

- External CO₂ injury is caused by high oxygen levels in the atmosphere, high relative humidity, and high ethylene levels.
- External CO₂ injury is caused by high oxygen levels in the atmosphere, high relative humidity, and high ethylene levels.

INTERNAL CO₂ INJURY

- Internal CO₂ injury is caused by high oxygen levels in the atmosphere, high relative humidity, and high ethylene levels.
- Internal CO₂ injury is caused by high oxygen levels in the atmosphere, high relative humidity, and high ethylene levels.

LOW O₂ INJURY

- Low O₂ injury is caused by high oxygen levels in the atmosphere, high relative humidity, and high ethylene levels.
- Low O₂ injury is caused by high oxygen levels in the atmosphere, high relative humidity, and high ethylene levels.

DIFFUSE FLESH BROWNING

- Diffuse flesh browning is caused by high oxygen levels in the atmosphere, high relative humidity, and high ethylene levels.
- Diffuse flesh browning is caused by high oxygen levels in the atmosphere, high relative humidity, and high ethylene levels.

STEM-END BROWNING

- Stem-end browning is caused by high oxygen levels in the atmosphere, high relative humidity, and high ethylene levels.
- Stem-end browning is caused by high oxygen levels in the atmosphere, high relative humidity, and high ethylene levels.

WATERCORE

- Watercore is caused by high oxygen levels in the atmosphere, high relative humidity, and high ethylene levels.
- Watercore is caused by high oxygen levels in the atmosphere, high relative humidity, and high ethylene levels.

LOW TEMPERATURE BREAKDOWN

- Low temperature breakdown is caused by high oxygen levels in the atmosphere, high relative humidity, and high ethylene levels.
- Low temperature breakdown is caused by high oxygen levels in the atmosphere, high relative humidity, and high ethylene levels.

CORE BROWNING

- Core browning is caused by high oxygen levels in the atmosphere, high relative humidity, and high ethylene levels.
- Core browning is caused by high oxygen levels in the atmosphere, high relative humidity, and high ethylene levels.

VASCULAR BREAKDOWN

- Vascular breakdown is caused by high oxygen levels in the atmosphere, high relative humidity, and high ethylene levels.
- Vascular breakdown is caused by high oxygen levels in the atmosphere, high relative humidity, and high ethylene levels.

SENESCENT BREAKDOWN

- Senescent breakdown is caused by high oxygen levels in the atmosphere, high relative humidity, and high ethylene levels.
- Senescent breakdown is caused by high oxygen levels in the atmosphere, high relative humidity, and high ethylene levels.

BITTER PIT

- Bitter pit is caused by high oxygen levels in the atmosphere, high relative humidity, and high ethylene levels.
- Bitter pit is caused by high oxygen levels in the atmosphere, high relative humidity, and high ethylene levels.

SCS STORAGE CONTROL SYSTEMS

SPARTA, MI • 300US, NY • ZILLAH, WA • 88RT, UK

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ADHERING TO LOCAL STORAGE RECOMMENDATIONS FOR SPECIFIC APPLE CULTIVARS AND HAVING ACCURATE GAS CONTROL WITH LITTLE ATMOSPHERIC AND TEMPERATURE FLUCTUATION GREATLY REDUCES THE RISK OF DEVELOPING STORAGE DISORDERS

Photos and Descriptions Courtesy of Dr. JENNIFER R. DeELL | Fresh Market Quality Specialist - Hort Crops Ontario Ministry of Agriculture, Food and Rural Affairs, Toronto, Ontario, Canada

Voir l'affiche originale : <http://www.storagecontrol.com/products/disorders-poster/>

Bonne récolte!

Jennifer Gagné, conseillère au développement et à la recherche
Les Producteurs de pommes du Québec