

*Citrus Industry Magazine- UF/IFAS SWFREC Citrus Mechanical Harvesting Program
“What’s Shakin” column*

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In the past season, 2010-2011, trials were conducted on oranges treated with CMNP to determine whether the abscission compound significantly changed the microorganism loads of fruit being delivered to a processor. Results showed there was no significant increase in microorganisms on the surface of treated fruit as compared with non-sprayed fruit. Additional testing was done to evaluate the juice quality of the CMNP treated trees. These results indicated that ratios from treated fruit tended to be higher than those of the untreated fruit. Post harvest quality was also evaluated showing that there was little effect of the application of CMNP on fruit quality -- less than the influence of storage temperature. To learn more information about this and other studies, please visit our website:

<http://citrusMH.ifas.ufl.edu>. You can also find out how to register for the International Symposium on Mechanical Harvesting & Handling Systems of Fruits and Nuts.