

Table 5. Effects of irradiation, storage temperature and storage duration on color specification of light-colored Temples.

Trichromatic coefficients	Storage Days							
	24				35			
	Storage Temperature							
	35 F		50 F		35 F		50 F	
Dose (krad)								
	0	200	0	200	0	200	0	200
x	.425	.423	.402	.419	.416	.406	.410	.407
y	.387	.398	.355	.390	.359	.381	.355	.379
Purity (saturation)	.506	.553	.349	.474	.415	.412	.370	.434
Y (brightness)	48.8	53.6	49.2	50.8	45.7	54.1	43.5	52.2
Dominant wavelength (hue)	585	582	588	582	590	582	589	583
Color ¹	YO-0	YO	0	YO	0	YO	0	YO

¹Color: YO = yellowish orange, 0 = orange

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THE POSSIBILITIES OF USING ETHYLENE GAS TO PRODUCE CITRUS FRUIT ABSCISSION UNDER FIELD CONDITIONS

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ABSTRACT

Research workers have found that chemicals which increase abscission increase the production of ethylene by the abscission zones. Administering ethylene in concentrations as low as 1.5

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