

AVOCADO TESTS

Proc. Fla. State Hort. Soc. 78:353-358. 1965.

STORAGE TRIALS WITH LIMES, AVOCADOS, AND LEMONS IN MODIFIED ATMOSPHERES

Avocados

Two experiments were run at 50° F. Each included 9 treatments of 10 fruit each.

These

were a control (air-stored) sample, plus 2 series of 4 jars, each having 1/8 and 1/16-inch

diffusion holes respectively and the following sub treatments:

No insert / Activated charcoal at 1 gram per fruit

Examination after 3 and 5 weeks at 50° F included pressure tests with a "Mechanical Thumb" device (18), external examination for pitting and fungal attack and, at the second examination, tasting.

No air-stored fruit survived to the 3-week examination, some fruit in every controlled atmosphere treatment were marketable at 5 weeks.

As well as a 1998 study done at UC DAVIS...

From a 1998 UC DAVIS study .. *Chabazite-type zeolite, heated to 150oC for 15h, adsorbs up to 94% of the added Ethylene in the test system.*