

Storage of raspberries and blackberries

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- raspberries - Tulameen
 - Glen Ample
- blackberries - Loch Ness



storage conditions in 2010 (period 14 days)

	temperature	oxygen	carbondioxide
only cooling	1,5	-	-
controlled atmosphere (CA)	1,5	15 %	20 %
ultra low oxygen (ULO)	1,5	< 1,0 %	< 1,0 %

only cooling	-0,5	-	-
CA	-0,5	15 %	20 %
ULO	-0,5	< 1,0 %	< 1,0 %



results 2010, Tulameen (harvest 23.07., storage until 09.08.2010)

temperature	O ₂	CO ₂	firmness g/mm	sugar %	acid ‰	performance 1 – 6*	taste 1 – 6*	fruit rot, %
harvest			51,7	9,4	20,3	1,0	1,0	-
1,5	-	-	26,5	8,6	16,0	3,5	2,5	51,4
1,5	15	20	34,2	9,7	17,5	2,5	2,0	1,3
1,5	< 1	< 1	41,2	9,7	20,4	2,5	4,0	5,2
0	-	-	38,1	9,4	17,9	3,0	2,5	14,3
0	15	20	26,5	9,2	17,7	1,5	1,5	-
0	< 1	< 1	37,7	9,6	15,4	3,0	3,5	10,6

)* 1 = very good, 6 = bad, worse

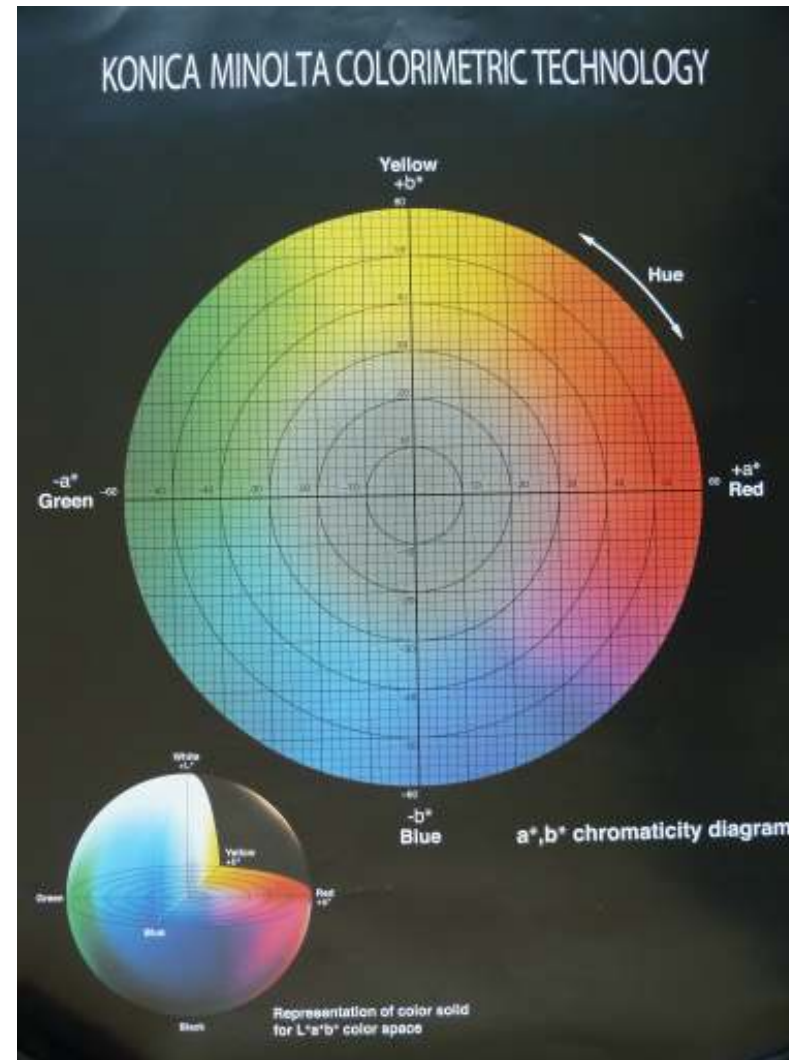
storage conditions in 2011 (period 14 days)
- only in controlled atmosphere (CA) -

	temperature	oxygen	carbondioxide
1.	+1,5 °C	5 %	20 %
2.	-0,5 °C	5 %	20 %

results 2011 (harvest 05.07., storage until 20.07.2011)

temperature	O ₂	CO ₂	firmness g/mm	sugar %	acid ‰	fruit rot, %	color- value*
Tulameen - harvest			32,5	8,6	23,1	-	-
+1,5	5	20	19,2	8,2	21,5	2,9	+9,7
-0,5	5	20	14,4	7,9	21,3	4,2	+11,2
Glen Ample – harvest			32,8	8,4	19,7	-	-
+1,5	5	20	26,3	7,5	17,6	5,0	+9,8
-0,5	5	20	22,4	7,3	17,8	4,3	+12,2

)* Konica Minolta Colorimetric Technology, CM-700d Spectrophotometer, calculated from a-value and b-value



2012

The influence of the temperature and time of cooling down after harvest on the performance of the fruits

Thank you for your attention!