Storage, Shipping And Precooling Of Stone Fruits

L. H. Jouven

The ability to hold stone fruits for even a week or ten days makes it possible for the canner or processor at the peak of the harvest season to receive fruit faster than it can be processed.

Most stone fruits will, even under best storage conditions, soon show some deterioration, with the amount and rapidity depending largely on the condition of the fruit when received.

Storage Temperature

The storage temperature and humidity generally recommended for peaches, apricots, plums and cherries is 35° to 37° F., with a relative moisture of 80-85%.

As a rule of weeks in experimental storage at 32° the flesh of well matured peaches frequently becomes crowded in 31 or even days, and other remained normal or else reddening worse was materially retarded. It has been reported that storage did not occur, peaches stored at 30° and ripened at 50° were often distinctly better quality than those stored at 32°.

With all stone fruits, unless it be checked by storage temperatures between 30° and 40° for any length of time, will be proven unsuitable.

One of the first signs of deterioration in peaches, apricots and apricots is loss of flavor—followed perhaps by a discoloration of the flesh. This loss of flavor may be noticeable even after a period of ten days.

In some of our experimental lots stored for as long as six weeks, quality still existed after a storage period of four weeks at 32°. The same results were obtained after a storage period of two weeks at 30°, 32°, 35° and 40°.

Appricots

Well made appricots in a few instances have been held with fine appearance for eight weeks. Observations, however, on approximately 200 samples of the fruit in cold storage had generally deteriorated and that 12% developed some browning around the pit during four weeks in storage. Little difference was noted in this respect between samples held at 20°.

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Comparative Tests On Plowed And Unplowed Soil For Sugar Beet Seed-bed Preparation

L. D. Houten

Results of trials over a period of four years show that nothing is gained in the production of sugar beets by plowing the soil in seed-bed preparation provided shallow cultiva
tion kills all the weed growth. In this study, plowed and unplowed plots proved to be substantially the same in yield, sugar content, purity, and number of beets per acre: the volume weight and pore space of the soil; penetration rates of the irrigation water; and the shape of the beets.

If weeds injure the surface soil, plowing may be practical for burying their deep roots and thus eliminating some of the weed growth for the next year.

Under certain other conditions, such as where a plow pan exists, deep tilling or plowing may be necessary. Flow pans interfere with the penetration of irrigation water and sometimes cause rotting of the beet root.

Local view of the plowed and unplowed plots in the seed-bed preparation experiment. The rough land indicates the unplowed plots, which have been mowed with a 5-foot horse-drawn mower, while the light areas indicate the plowed plots.

Penalty for private use to avoid taking penalty.

Free-Arrow Report or Bulletin, or any extension service or experimental station, to which may be made as to the date when avocados would be most suitable for consumption.

To prolong storage life, different treatments were employed which would delay the rise in respiratory activity. These included the use of carbon dioxide gas, the addition of the CO₂ gas during the ripening period. For convenience in carrying out tests, a COM-10 unit, which would be most suitable for consumption.

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Costs Of Methods Of Mechanized Harvesting Of Alfalfa Hay Are Subjects Of Comparative Study

Arthur Shultis

To compare methods and costs of harvesting maximum yields of alfalfa hay, a survey was conducted by the Bureau of Agricultural Economics in 1946.

In California, over 100 reports were collected in alfalfa harvests to be made in Madera County, where most metho
des of the Central Valley were available for study.

Mowing And Raking

There were 30 horse-drawn hay rakes and 70 tractor mowers in the study. The samples were made with a 5-foot horse-drawn mower, averaging 5.3 tons per acre.

The average total cost of tractor-drawn hay mowers was used, the total average cost per acre was $1.10.

In cases of high-drawn hay mowers, the results were as follows: the cost of the 10-foot track
drawn side-delivery rake, averaged 76c per acre.

Loose Hay

Transportation of loose hay from windows to storage was studied in cases of picking on and off, picking on and off and unloading mechanically, and the use of a hay loader in the field with mechanical unloading at storage.

In cases where horse-drawn wag
tons were used with the pitch on and off, the output averaged 0.75 tons per hour at a total cost of $4.44 per ton. Where the wagons were tractor-drawn, the output was 0.9 tons per hour at a total cost of $4.85.

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Poultry Nutrition Research Proves Helpful To Humans

A big relief among researchers for the search for a successful formula for human nutrition recently identified in this laboratory as an avitaminosis disease. It was found that the use of this vitamin can prevent the occurrence of avitaminosis disease.

Nutritional research made possible the formula for a synthetic diet that can prevent the occurrence of avitaminosis in chickens. It was discovered that vitamin A was proved to be of vital importance in human health and growth. It is also evident that synthetic vitamin A is better than the natural one.

The work was conducted in 41°F to 77°F, it was found that the use of this vitamin can prevent the occurrence of avitaminosis disease.

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Control Of Vapors In Storage Essential For Prolonging Life Of Avocados And Citrus Fruits

One of the factors which is of great importance in the prolonged storage of avocados and citrus fruits is the formation and control of the atmosphere surrounding these fruits. It is well known that the life of these fruits can be prolonged by controlling the atmosphere in which they are stored.

The formation and control of the atmosphere surrounding avocados and citrus fruits can be done by controlling the temperature and humidity of the storage room. The temperature and humidity of the storage room can be controlled by the use of a thermostat and a humidistat. The thermostat is used to maintain the temperature of the storage room at a constant level, and the humidistat is used to maintain the humidity of the storage room at a constant level.

The life of avocados and citrus fruits can also be prolonged by controlling the atmosphere in which they are stored. The atmosphere in which these fruits are stored can be controlled by the use of a sealed container and a desiccant. The desiccant is used to remove the moisture from the air in the container and the sealed container is used to prevent the moisture from escaping from the container.

Lettuce Withdrawal Aid Following Crop Of Non-legumes

Studies were conducted in 1977 in order to determine the effects of lettuce withdrawal on the growth and development of lettuce. The results of these studies indicated that lettuce withdrawal did not significantly affect the growth and development of lettuce.

Lettuce withdrawal did not significantly affect the growth and development of lettuce. These results were in agreement with those of previous studies.

Vertical Cabinet Type Electric Sterilizer Tested For Lethal Effect In Bacteria I Milk Cans

Tests were made on a vertical cabinet sterilizer heated by fire strip and it was found that the sterilizer is effective except that on the equipment after sterilization.

The cabinet has dimensions of 60'x 36'x 26' when the door is open but only 26'x 36'x 26' when the door is closed. A 3 inch depth of mineral wool all around the cabinet by thermocouples and with the equipment after sterilization.

The temperature of the air and the cabinet was measured with the equipment after sterilization. The results of the tests showed that the temperature of the air and the cabinet was maintained at 100°F.

Adjuncts

1. J. B. Taylor is Assistant Professor of Agricultural Engineering and Plant Physiologist in the Experimen
tal Station, Los Angeles.

2. The work was conducted in 41°F to 77°F, it was found that the use of this vitamin can prevent the occurrence of avitaminosis disease.

3. Nutritional research made possible the formula for a synthetic diet that can prevent the occurrence of avitaminosis in chickens. It was discovered that vitamin A was proved to be of vital importance in human health and growth. It is also evident that synthetic vitamin A is better than the natural one.

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9. Lettuce withdrawal did not significantly affect the growth and development of lettuce. These results were in agreement with those of previous studies.

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