

On October 30, 2012 the apples were stored with and without Bluezone in the storage rooms. The apples were from Dienstleistungszentrum Ländlicher Raum Rheinpfalz (DLR) Kompetenzzentrum Gartenbau in Rheinbach/Klein-Altendorf. The „Pinova Roho“, „Pinova Standard“, „Elstar“ and „Sapora“ varieties were stored. They were supplemented by additional test variants. As a result, treatment was also undertaken with MCP. The two „Pinova“ varieties were supplemented by a variant with a fungicide (Scala). The variants are illustrated in the following table.

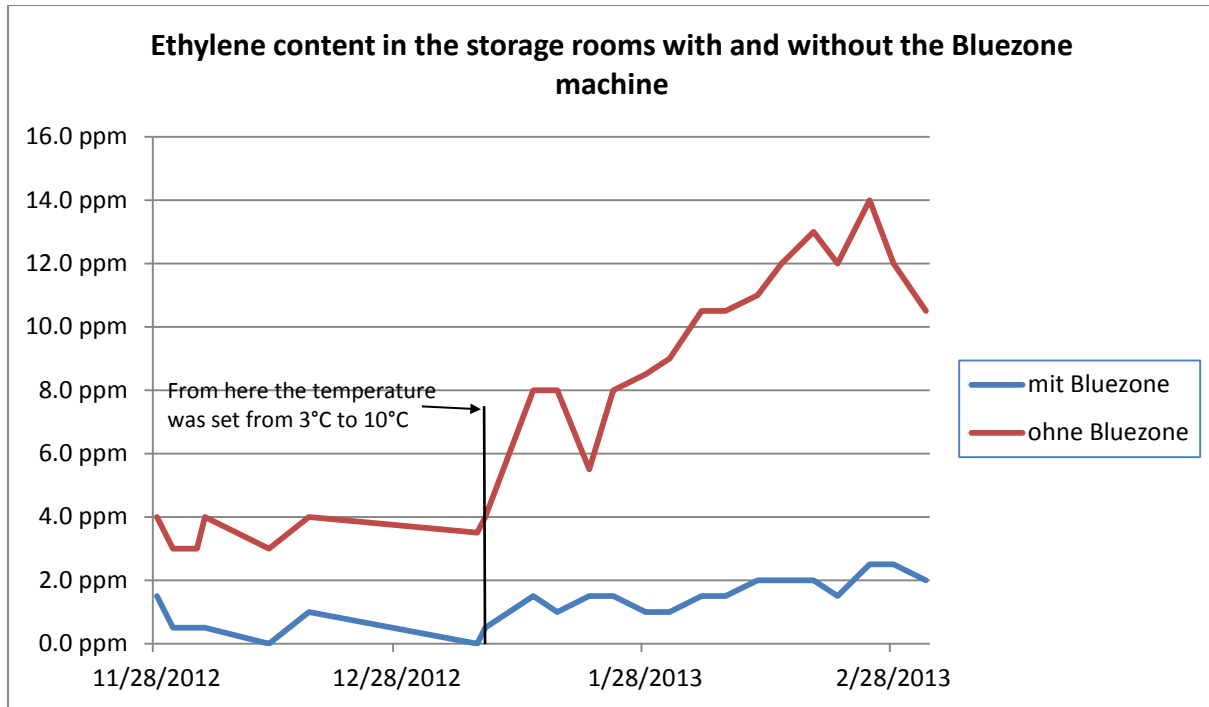
		"Pinova Roho"	"Pinova Standard"	"Sapora"	"Elstar"
WithoutBluezone	untreated	x	x	x	x
WithoutBluezone	Scala	x	x		
WithoutBluezone	MCP	x	x	x	x
With Bluezone	untreated	x	x	x	x
With Bluezone	Scala	x	x		
With Bluezone	MCP	x	x	x	x

Between 70 and 100 apples per variant were available for rating the removal-from-storage and subsequent storage.

The temperature and rel. air humidity were set to 3°C and 95%, respectively. On 1. 14.2013 the ambient temperature was raised from 3°C to 10°C. The temperature and ethylene content of the air were taken twice a week (Mondays and Thursdays) and documented.

For checking the temperature, evaporation trays were set up in the storage rooms. A test spike thermometer (testo 112) was used to establish the water temperature.

The ethylene content of the air was checked using the Dräger hand-held appliance (Dräger X am 5000). The ethylene measured data produced the following graph



The maximum temperature course varied by 0.2°C of the set value. That is why the corresponding graph is not required at this point.

