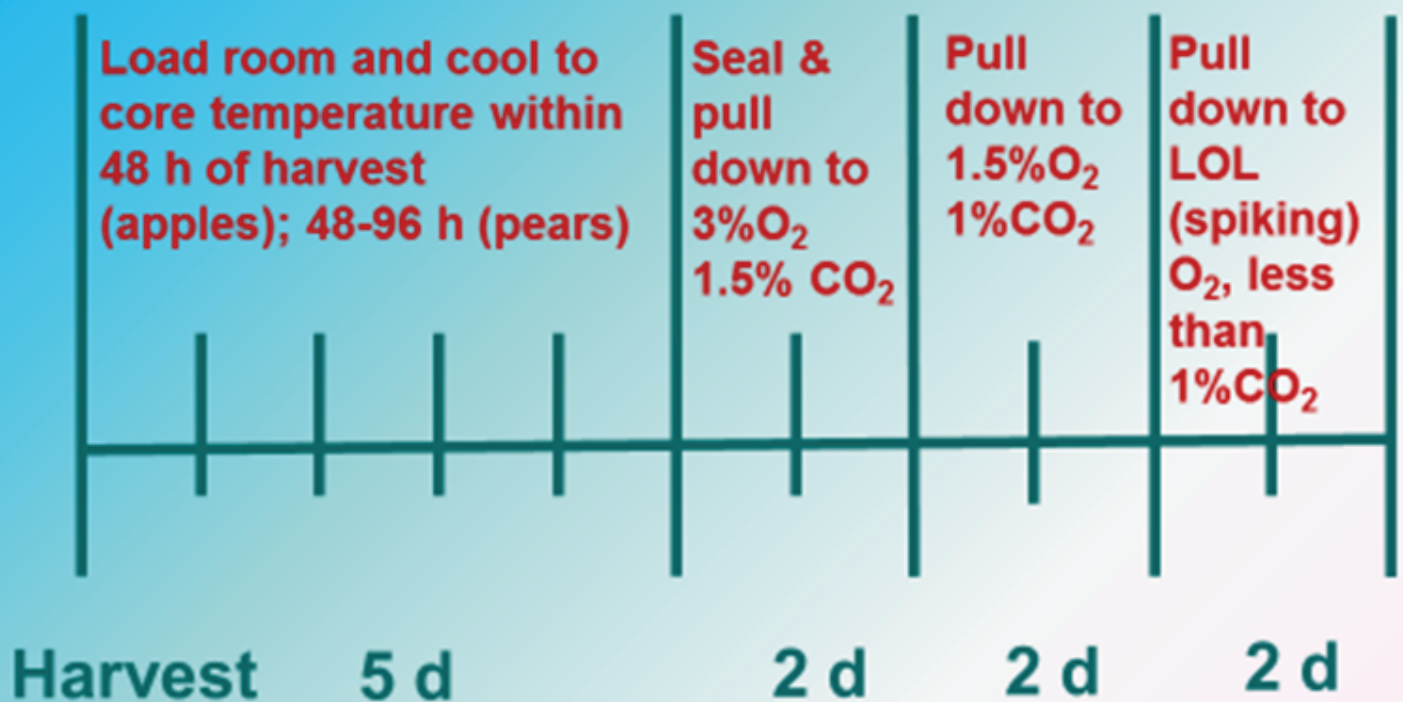


# Protocol for Dynamic Controlled Atmosphere (chlorophyll fluorescence) storage of South African produced apple and pear cultivars

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## ***DCA Protocol for Apples/Pears***



**After spiking, adjust to 0.2% O<sub>2</sub> (0.3% for Reds) above spiking (LOL) and keep CO<sub>2</sub> at less than 1% during storage and monitor for spiking**