

Optimal Fresh

The fruit, vegetable and fresh produce expert system



Detailed Report Printed on Tuesday, 18 December 2001

Crop ambarella

Maturity stage General

Category Fruit

Plant Part Fruit

Usage Fresh/ Raw, Preserve/ Jam

Botanical name *Spondias dulcis* Sol. ex Parkinson

Botanical family Anacardiaceae



Picture source: CDFA, 2000

Alternate names include

(E) Otaheite apple

(F) casamangue

(S) ambarella

(E) ambarella

(G) Goldpflaume

(S) jobo de la India

Refrigerated Container/Coolroom Recommendations

Optimum product storage temperature

10.0 to 15.0°C

Temperature set point

10.0°C

Add a margin for uncertainty in equipment performance if necessary.
For return air control set point add 1°C to delivery set point.

Ventilation (air exchange) settings for containers:

6 m (20') =

-

12 m (40') =

-

Acceptable product temperature at loading into container

10.0 to 15.0°C

Key Properties

Storage time (days)†	Humidity (% RH)	Freezing point (°C)	Storage time at ambient (~20°C)	Ventilation rate
7 - 10	90 - 95	-	2 - 3	-

† at optimum storage temperature

Compatibility in Mixed Storage

Temperature compatibility group

0	7	13	20
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Humidity compatibility group

Dry 60-80%	Moderate 80-90%	High 90-95%	Very high 95-100%
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Not compatible with crops that:

Odours will be absorbed by:

Absorbs odours from:

Seasonal Availability

Ref	Country	Region (where given)	Start Season	End Season	Start Peak	End Peak
1	Australia		November	January	-	-

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References for ambarella

Values quoted in Detailed Report are taken from a compilation of the best set of figures from all references. This best set of figures is always referred to as Reference 1.

See Reference Report for full listing of all values, original references and alternate names.