

Optimal Fresh

The fruit, vegetable and fresh produce expert system



Brief Report

Printed on Tuesday, 18 December 2001

Crop apple, Jonathan

Maturity stage General

Category Fruit



Picture source: Corel, 1998

Usage Cooked, Fresh/ Raw,
Pies, Salad,
Sauces

Botanical name *Malus domestica* Borkh.

Alternate names include

(E) Jonathan apple

(E) apple, Jonathan

Refrigerated Container/Coolroom Recommendations

Optimum product storage temperature

2.0 to 4.0°C

Temperature set point

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

2.0°C

Ventilation (air exchange) settings for containers:

6 m (20') =

10 m³/h = 5 cfm

12 m (40') =

15 m³/h = 10 cfm

Acceptable product temperature at loading into container

2.0 to 7.0°C

Key Properties

Storage time (days)†	Humidity (% RH)	Freezing point (°C)	Storage time at ambient (~20°C)
120 - 210	90 - 95	-1.5	10 - 14*

† at optimum storage temperature

* Values taken from apple.

Moderate scald; start with 6°C and lower in 4 week

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: Produce ethylene (especially when they are ripe or ripening)
Are sensitive to ethylene

Odours will be absorbed by:

Absorbs odours from: Onions, potatoes

See Detailed Report for extra information on key properties and compatibility in mixed storage.