

## FACTORS RELATING TO THE CONTROL OF SOFT-SCALD IN JONATHAN APPLES.

R. SUTHERLAND, Cool Storage Officer, Department of Agriculture,  
Wellington.

DURING the past four years cold-storage experiments have been carried out in co-operation with the Department of Scientific and Industrial Research and the New Zealand Fruit-export Control Board with a view to determining the causal factors over a wide range of circumstances and conditions contributing to wastage in Jonathan apples.

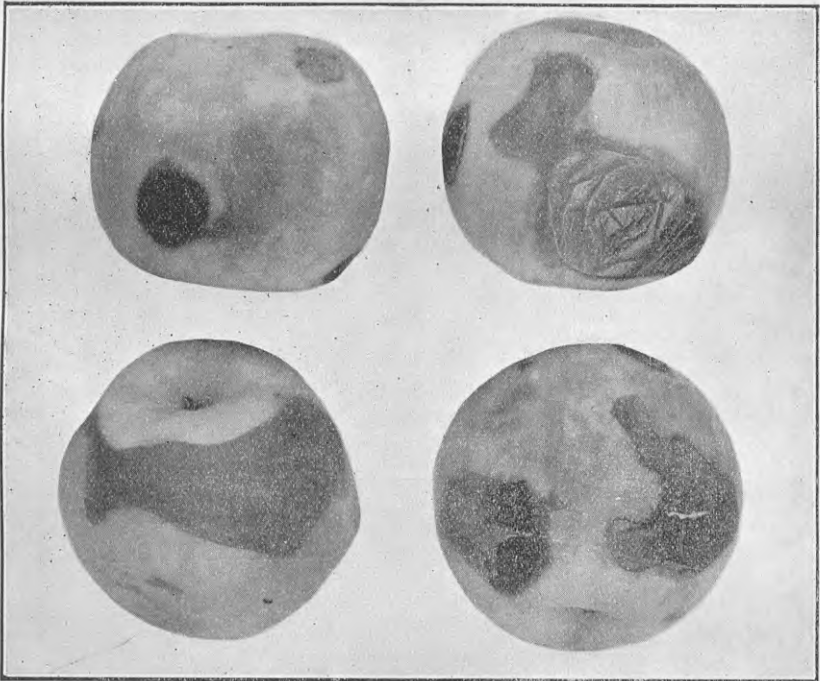


FIG. 1. SHOWING SOFT-SCALD IN FOUR STAGES OF DEVELOPMENT ON JONATHAN APPLES.

Overseas surveys(1), (2) have produced evidence that although the various types of wastage may be very slight when the apples are discharged at the docks, there may be a rapid development during the marketing period. The longer the marketing period, the larger and more mature the fruit at the time of discharge, the greater the amount of wastage.

The Jonathans concerned in the experiments were forwarded to cool storage in the Dominion through the usual channels as obtaining in export, and the examinations were conducted at such times as to