

EFFECT OF INCA ON LETTUCE

VARIETY: Romaine

DATE: June 09

No ASSESSMENTS: 3

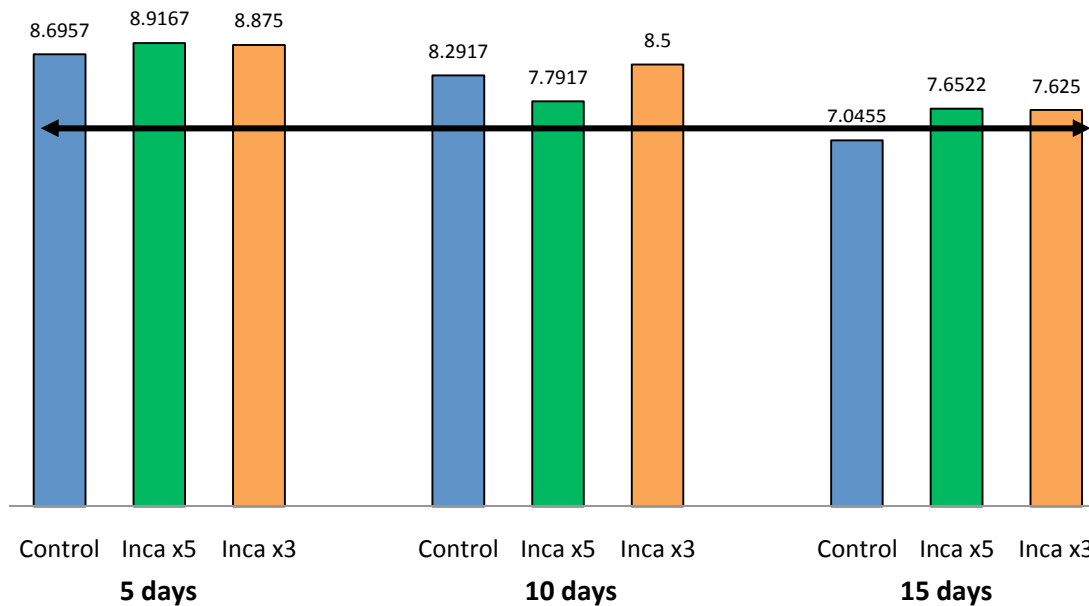
CONDUCTED BY : Fresh Express



Duration of storage: 15 days
 Temperature during storage: 4° C
 No of heads in storage: 40 in each treatment

PLOT	Calcium units
Control	120
InCa x5	37.5
Inca x3	22.5

OVQ RESULTS



EFFECT OF INCA ON STORAGE IN ROMAINE LETTUCE

Valuation of INCA effect in the US 'Overall Visual Quality' rating on seed grown Romaine lettuce where below 7.5 rating means rejection from sale. Quality was measured every 5 days

No APPLICATIONS:

Dose: INCA 5% CaO: 1.5 lt per Ha x 5
 INCA 5% CaO: 1.5 lt per Ha x 3
 Control : X liquid Ca 10% CaO 3lt per Ha x 4

Plot size: 3 replicated plots across 160 ha

Timing: from 3rd true leaf stage until harvest

LOCATION:

JV Farms, Yuma, Arizona

COMMENTS

INCA increased the storage potential of the romaine lettuce to the point where it was still supermarket quality after 15 days, with only 30% and 18% of applied calcium.

Analysis from J Fonseca, Arizona ST University