

EFFECT OF INCA ON LETTUCE

VARIETY: Romaine

DATE: June 09

No ASSESSMENTS: 3

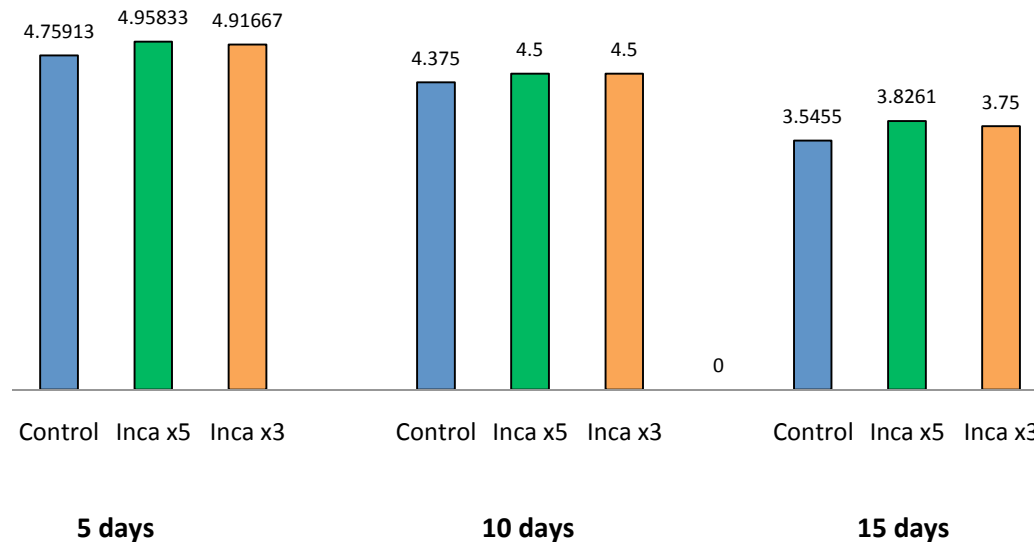
CONDUCTED BY : Fresh Express



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

Assessment of Crispness



EFFECT OF INCA ON STORAGE IN ROMANINE LETTUCE

Valuation of INCA effect in the level of leaf tissue crispness in seed grown Romaine lettuce during cold storage. Levels were 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 level of crispness to leaf tissue during the storage compared to control application with only 30% and 18% of applied calcium

Analysis from J Fonseca, Arizona ST University