

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

EFFECT OF INCA ON STORAGE IN ROMAINE LETTUCE

Valuation of INCA effect in the level of oxidation measured 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 dramatically reduced the level of oxidation produced during the sotrage compared to control application by

- 50% after 5 days
- 35% after 10 days
- 27% after 15 days

Analysis from J Fonseca, Arizona ST University

OXIDATION %

