Control Of Vapors In Storage

Essential For Prolonging Life Of Avocados And Citrus Fruits

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One of the factors which has an important role in avocado storage is the build-up of carbon dioxide and ethylene gas, which were previously identified in this laboratory as ethylene gas. The concentration of ethylene gas is closely associated with the trend in respiration as well as the number of avocados to storage vary-

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The absorption of active vapors by bromine illustrated by pea plants. (A) The effect of bromine on wood of moldy fruit, than through a bromine ab- scuss to continue on over the page. (B) The effect of air passed through a con- tainer of plums, then through a container of peat moss with a thermostat which cuts on again until the thermostat is reset.

Proper Temperatures Important In The Precooling, Storage, And Transportation Of Stone Fruits

(Continued from page 1)

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