## Optimal Fresh

The fruit, vegetable and fresh produce expert system



Detailed Report Printed on Tuesday, 18 December 2001

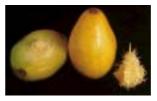
**Crop** ambarella

Maturity stage General
Category Fruit
Plant Part Fruit

Usage Fresh/ Raw, Preserve/ Jam

Botanical name Spondias dulcis Sol. ex Parkinson

Botanical family Anacardiaceae



Picture source: CDFA, 2000

#### Alternate names include

## **Refrigerated Container/Coolroom Recommendations**

**Optimum product storage temperature** 

10.0 to 15.0°C

10.0°C

Temperature set point

Add a margin for uncertainty in equipment performance if necessary. For return air control set point add 1°C to delivery set point.

Ventilation (air exchange) settings for containers: 6 m (20') =

12 m (40') =

Acceptable product temperature at loading into container

10.0 to 15.0°C

## **Key Properties**

Storage time	Humidity	Freezing point	Storage time at	Ventilation	
(days)†	(% RH)	(°C)	ambient (~20°C)	rate	
7 - 10	90 - 95	-	2 - 3	-	

<sup>†</sup> at optimum storage temperature

## **Compatibility in Mixed Storage**

#### Temperature compatibility group

0	7	13	20

#### **Humidity compatibility group**

Dry	Moderate	High	Very high
60-80%	80-90%	90-95%	95-100%

Not compatible with crops that:

Odours will be absorbed by:

Absorbs odours from:

## **Seasonal Availability**

Ref	Country	Region (where given)	Start Season	End Season	Start Peak	End Peak
1	Australia		November	January	-	-

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### References for ambarella

Values quoted in Detailed Report are taken from a compilation of the best set of figures from all references. This best set of figures is always referred to as Reference 1.

See Reference Report for full listing of all values, original references and alternate names.