



Avocado. Effects of ethylene:

It accelerates the ripening and over-ripening

Softening. Loss of firmness

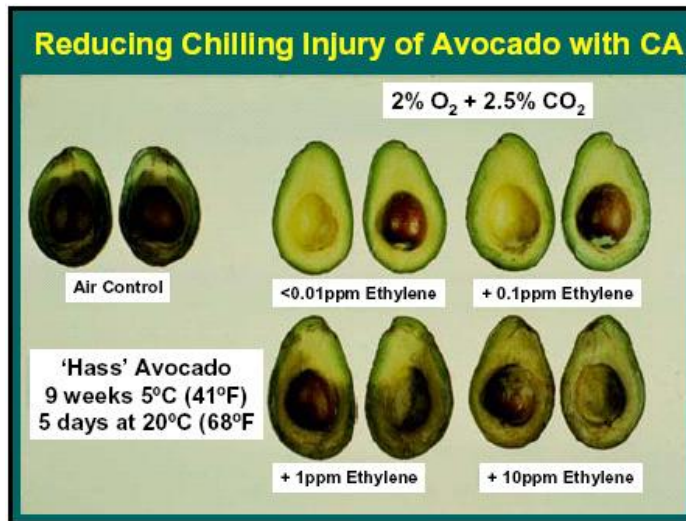
Increased incidence of diseases such as Stem end Rot or Anthracnose

More severe symptoms of chilling injury

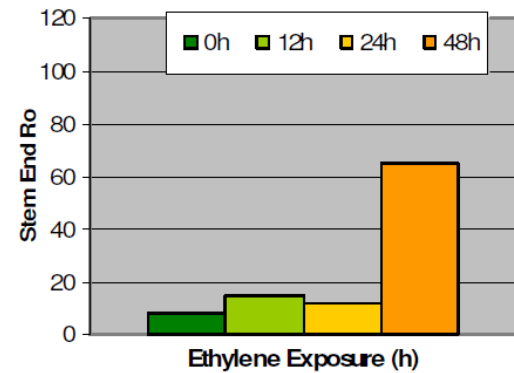
Shrinkage and weight loss caused by the increased respiration

Filters OZEANO in conjunction with the controlled atmosphere prevent chilling injury

Filters OZEANO help to control anthracnose and Stem end Rot



UC DAVIS



Pesis et al, 2002

Aguacate Hass exposed to 50ppm of ethylene at 5°C for different periods of time (10, 24 y 48 hours)

Measurements taken after 6 days at 20°, after cold storage for 3 weeks at 5°C