



## Blueberry:

The blueberry is a climacteric fruit. Despite being a low ethylene producer, is highly sensitive to it. The presence of ethylene during transport and storage promotes the development of diseases.

### Effects of ethylene:

It accelerates the ripening and over-ripening

Softening. Loss of firmness

Discoloration

Increase of rots and microbial infection  
(*Rhizopus Rot*, *Botrytis cinerea*, ...)

Shrinkage and weight loss caused by the increased respiration



### There is a relation between the presence of ethylene and development of *Botrytis* in blueberries

*Ethylene Production and Sensitivity: Stimulation of Botrytis cinerea (gray mold) growth can occur on blueberries in the presence of ethylene. Ethylene production ranges from 0.5 to 2  $\mu\text{L kg}^{-1} \text{h}^{-1}$  for Northern highbush, varying with year and cultivar (Suzuki et al., 1997), to 10  $\mu\text{L kg}^{-1} \text{h}^{-1}$  for rabbiteye blueberry (El-Agamy et al., 1982) (Penelope Perkins-Veazie, South Central Agricultural Laboratory USDA/ARS, Lane, OK)*