

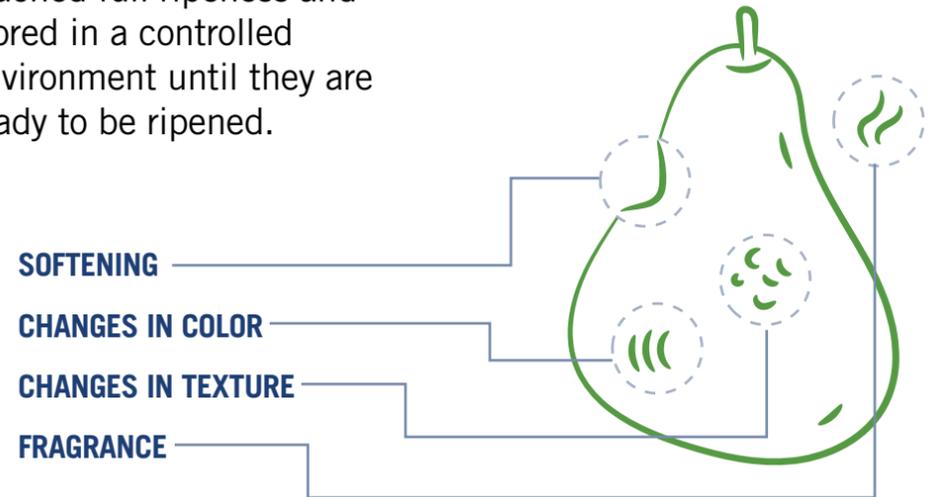
+ Ethylene is good for:

- Ethylene is bad for:

PRECISION RIPENING

Climacteric fruit, like apples, mangoes, and bananas, can be harvested before they have reached full ripeness and stored in a controlled environment until they are ready to be ripened.

Once it is time to ripen the fruit, the fruit is exposed to precise amounts of ethylene gas which trigger:



DEGREENING

Green citrus fruits are exposed to low levels of ethylene to remove chlorophyll and enhance coloration



What is ethylene?

Ethylene is an odorless, invisible gas produced by **fruit** when it begins to age. Other sources include **exhaust, smoke, and rotting vegetation.**

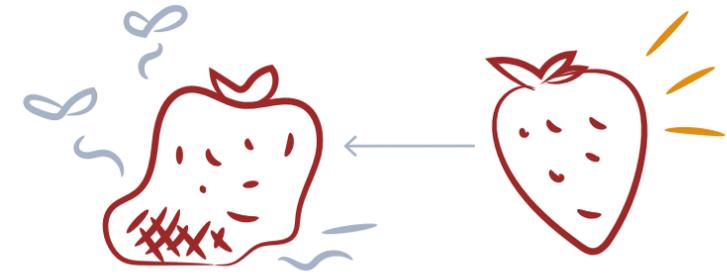
+ TIP:

Measure ethylene with a handheld gas analyzer to avoid waste! According to postharvest researchers, climacteric fruit will reach full ripeness when exposed to ethylene levels at 10 PPM. Anything above 10 PPM is a waste!

- TIP:

Keep fresh cut flowers away from your fruit bowl to help them last longer!

RIPE FRUIT



Ethylene can cause ripe fruit to age more quickly, speeding up spoilage

FRESH CUT FLOWERS

Ethylene speeds up senescence in cut flowers, causing:

WILT

LOSS OF PETALS

BROWNING



PLANTS AND CROPS

Some plants and crops that are exposed to ethylene will experience:

YELLOWING

HARM TO BUDS ON DORMANT NURSERY STOCK

ABSCISSION OF FLOWERS AND LEAVES

