

Blueberry

Carrier Transicold's EverFRESH® active controlled atmosphere (CA) system for refrigerated containers now offers a new carbon dioxide (CO₂) injection option to better preserve the full range of perishable cargo, including low-respiring cargo. The new option allows the container to be pre-charged with CO₂ at the start of a voyage and automatically adds more as needed over the course of the trip.

Optimum Temperature: -0.5-0.5°C

Optimum CA levels: O₂: 2.0-5.0%, CO₂: 12.0-20.0%

Weeks in Air: 1-3

Weeks in CA: 8-10

Relative Humidity: 90-95%

Benefits of CA:

Low O₂ and elevated CO₂ retard ripening. High CO₂ can maintain firmness, and prevent or delay decay (botrytis mold). CA reduces respiration and consequently water loss and dehydration.

Ethylene:

Blueberries are not very sensitive to ethylene. However, avoiding ethylene in transit may help retard decay and can help extend transit life potential*.

Special Treatments Before Shipping:

Handling of blueberries should be minimized to prevent damage to the bloom (waxy blush) which maintains healthy fruit and helps reduce dehydration.

Varietal Differences:

Different varieties can have different tolerances to high CO₂ levels, which can affect flavor and taste.



Mixed Loads:

Can be shipped in mixed loads with same temperature and CA requirements. Sensitive varieties should not be shipped with ethylene producing commodities.

Cautions:

Blueberries are very susceptible to water loss and dehydration which accelerates decay and softening. O₂ <1.5% can cause off-flavors. CO₂ >25% can cause skin browning and off-flavors.

EverFRESH®