

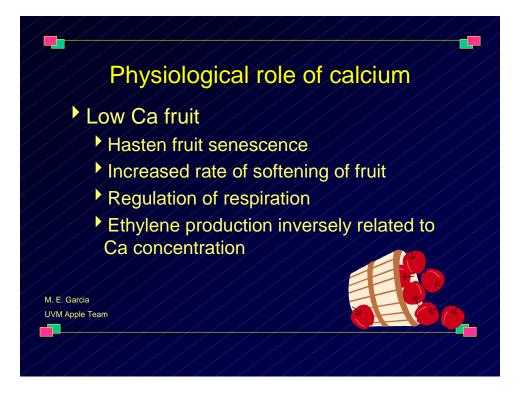
Physiological role of calcium

Fruits with low Ca concentration

- More susceptible physiological disorders
 - Bitter pit
 - Cork spot



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Physiological role of calcium

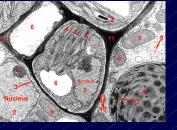
At the cellular level, Ca plays a binding role in the complex polysaccharides and proteins forming the cell wall



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 Physiological role of calcium
In the outer cell membrane, lower Ca concentrations causes leakiness of the the membrane
Modulates the transfer of extracellular signals into intracellular space

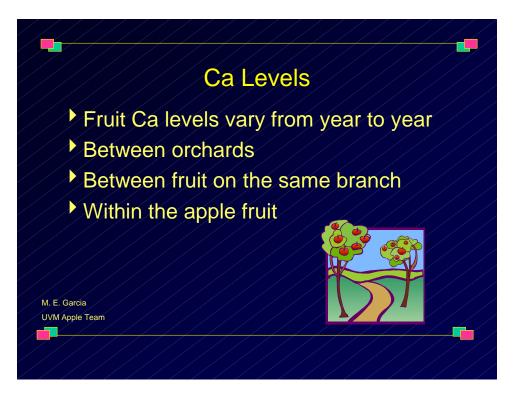
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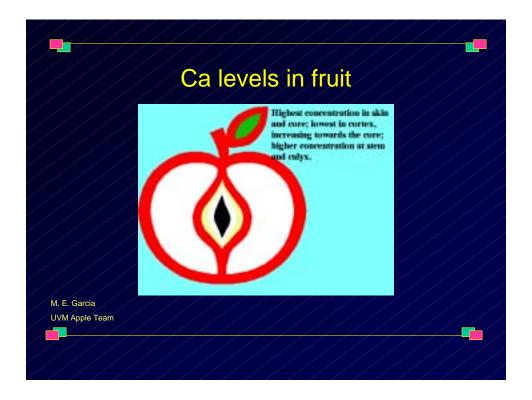


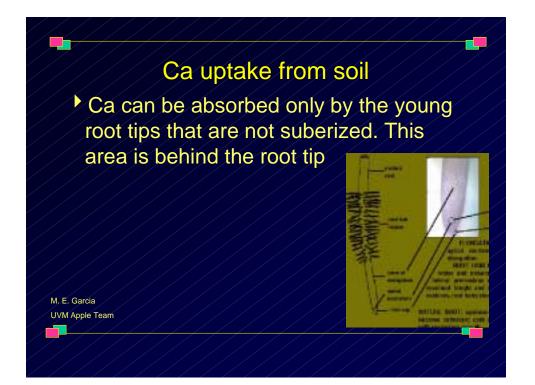
Physiological role of calcium

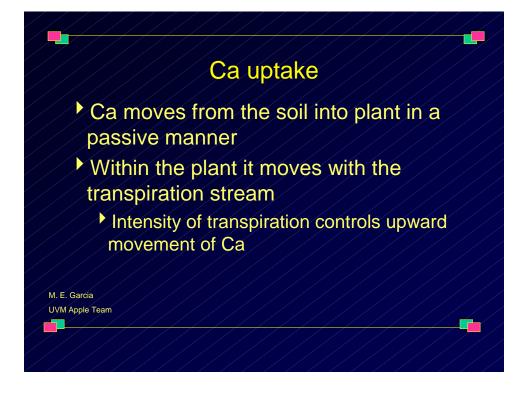
The tissue Ca concentration at which these desirable effects is usually higher than concentrations that the fruit normally accumulates

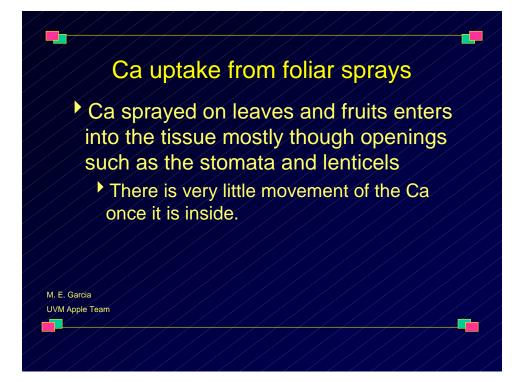
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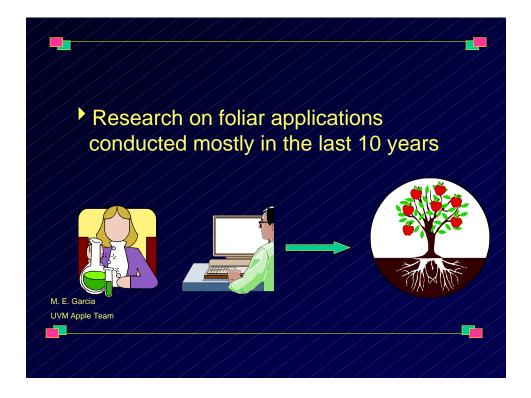


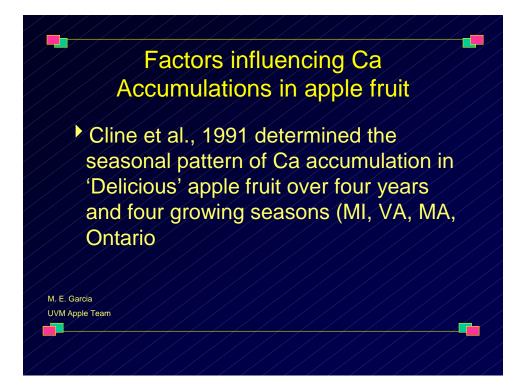
Factors affecting Ca absorption

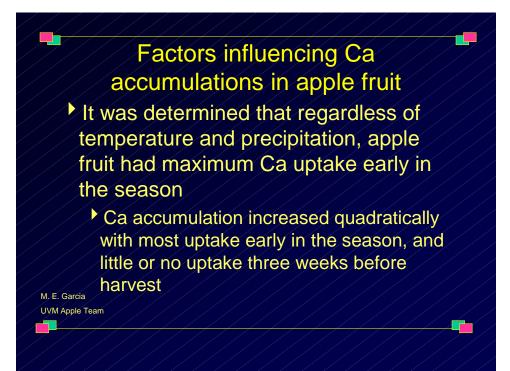
Sites of entry Concentration of soluble Ca in solution Time in solution Relative humidity Additives to solution

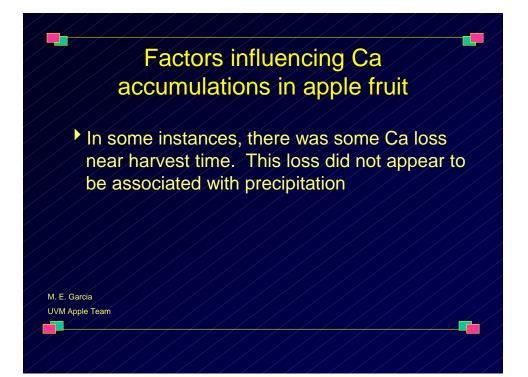
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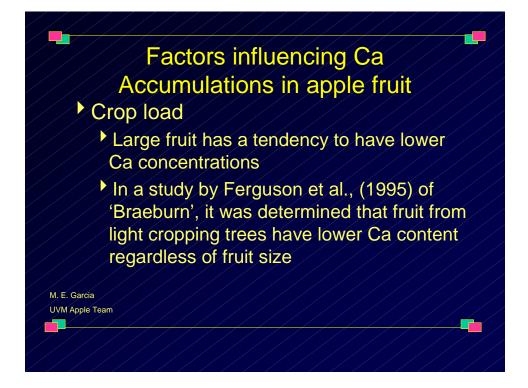


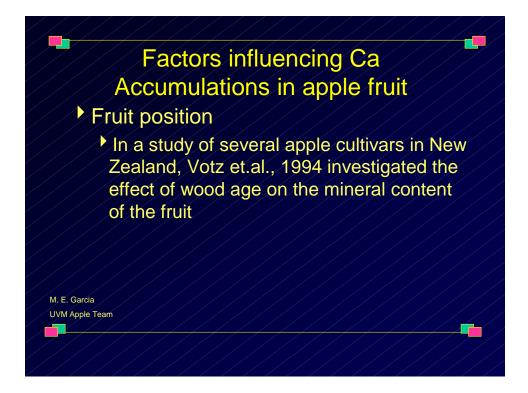


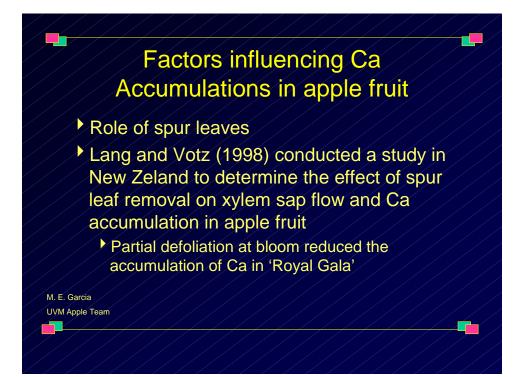


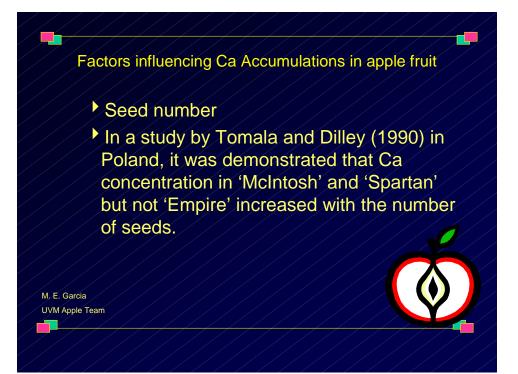


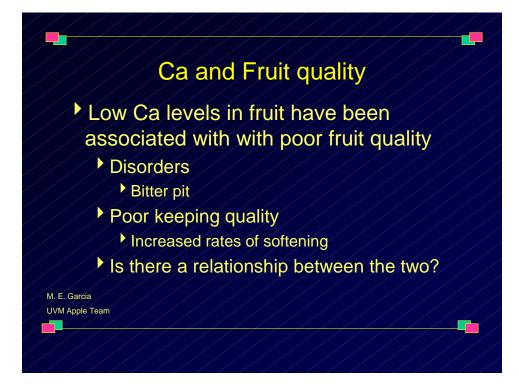


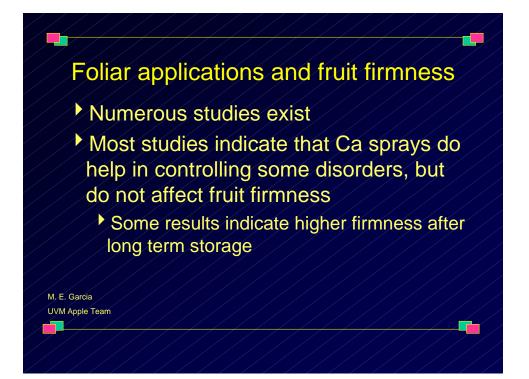












Foliar applications and fruit firmness

A study in Spain (1998) indicated that increasing the number of applications from 6 (standard) to 13 applications did not significantly affect fruit firmness.

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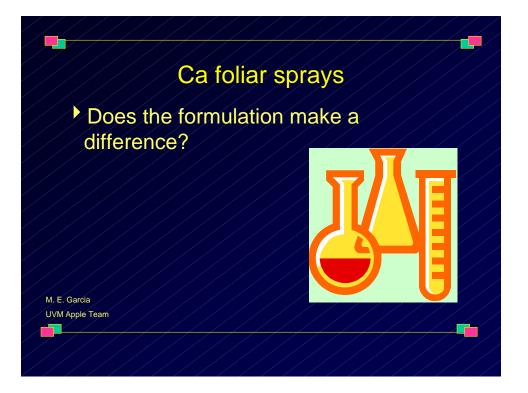


Table 2. Some Ca materials for use or season per acre per year (1998-1999 F						n, per acre	per
Product Name (Manufacturer)	% Ca	lb/ga I	lb Ca/ gal or lb	Product /A/ Spray min- max	no. of applic ation	Total product/ A/ season min-max	Total Ca/A/se ason (lb) min- max
Calcium Chloride (77-80% CaCl2) (many)	27.8	flake	0.28	1.8-6.2 Ib		14.3-50 lb	4.0-14
Calcium Chloride (35% CaCl2 liquid) (many)	12.6	11.3	1.42	0.35- 1.24 gal		2.8-9.9 gal	4.0-14
Foliar Calcium Folical (Agrimar Corp.	10.0	9.6	0.96	1 gal	68	6-8 gal	5.8-7.7
Nutri-Cal 8% Calcium sol'n (CSI Chemical Corp.	8.0	11.1	0.89	1-2 qt	38	0.75-4.0 gal	0.67-3.6
Nutra-Phos 12 (Pace Intl. LP	11.0	pow der	0.11	3-10 lb	48	12-80 lb	2.3-8.8
Nutra-Phos 28 (Pace Intl. LP	28.0	pow der	0.28	3-10 lb	48	12-80 lb	3.4-22.4
Nutra-Plus (Custom Chemicides	6.0	10	0.60	1-3 qt	811	2-8.2 gal	1.2-4.9
Sorba-Spray Ca (Pace Intl. LP	8.0	10.8	0.86	1-4 qt	46	1-6 gal	0.9-5.2
Sorba-Spray CaB (Pace Intl. LP	5.0	10	0.50	1-4 qt	46	1-6 gal	0.5-3.0
Stopit Calcium concentrate (Pace Intl.	12.0	10.8	1.30	1 gal	68	6-8 gal	7.8-10.4

Effect of Ca sprays on combined averages of fruit Ca, bitter pit and fruit quality of 'Golden Delicious' after 3 and 6 months in cold storage from orchards near Cashmere, E. Wenatchee and Wenachee, WA 1985-1988)

Quality parameters	Unsprayed check	CaCl ₂	Mora-Leaf Ca	Ca SO ₄	Nutri-Cal
Fruit size (g)	165	166	174	177	158
Finish	4.8	5.2	5.8	5.3	5.2
Color	2.8	2.7	2.3	2.6	2.8
Scald (%)	19	8	9	17	5
Firmness (lbs)	11.8	12.3	11.4	11.7	11.9
Sol. Sol (%)	13.3	13.2	12.5	12.9	13.3
Peel Ca (ppm)	0.295	0.314	0.295	0.255	0.319
Bitter pit (%)	16.7	1.0	3.9	20.2	3.5
M. E. Garcia UVM Apple Team					

