# Tropical Products Transport Handbook

## Agriculture Handbook No. 668

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### ETHYLENE SENSITIVITY

Never transport or store fruits and vegetables that produce a lot of ethylene with products that are sensitive to it. Ethylene can cause premature ripening of some products and will ruin others, such as plants and cut flowers. Cucumbers and celery turn yellow in the presence of ethylene, while lettuce will turn brown. <a href="Potassium">Potassium</a> <a href="Potassium">permanganate pads can be used to absorb ethylene during transit and storage.</a> Table 8 lists products that produce ethylene along with products that are sensitive to it.

**Table 8:** Products that are ethylene producers or ethylene sensitive

<b>Ethylene producers:</b>		<b>Ethylene sensitive:</b>	
apples	nectarines	bananas, unripe	leafy greens
apricots	papayas	Belgian endive	lettuce
avocados	passion fruit	broccoli	okra
bananas, ripening	peaches	brussel sprouts	parsley
cantaloupes	pears	cabbage	peas
cherimoya	persimmons	carrots	peppers
figs	plantains	cauliflower	potted plants
guavas	plums	chard	spinach
honeydew melons	prunes	cucumbers	squash
kiwifruit, ripe	quinces	cut flowers	sweet potatoes
mamey	rambutan	eggplant	watercress
mangoes	tomatoes	florist greens	watermelon
mangosteen		green beans	yams
		kiwifruit, unripe	

AgraCo
Technologies'
ethylene removal
products utilize
Potassium
permanganate to
absorb the
ethylene that
causes premature
ripening.

### **ODOR SENSITIVITY**

Odor produced by:

Never transport or store odorous products with products that will absorb the odors. Table 9 lists products that produce odors with products that can absorb them.

Will be absorbed by:

**Table 9:** Products which produce or absorb odors

Outil produced by.	will be absorbed by:		
apples	cabbage, carrots, celery, figs, onions, meat, eggs, dairy products		
avocados	pineapples		
carrots	celery		
citrus fruit	meat, eggs, dairy products		
ginger root	eggplant		
grapes fumigated w/ sulfur dioxide	other fruits and vegetables		
leeks	figs, grapes		
onions, dry	apples, celery, pears		
onions, green	corn, figs, grapes, mushrooms, rhubarb		
pears	cabbage, carrots, celery, onions, potatoes		
potatoes	apples, pears		
peppers, green	pineapples		
"strongly scented vegetables"	citrus fruit		