

Pomegranate Protocol for Fludioxonil bath and packhouse sanitation

Fludioxonil bath

Fludioxonil is registered for use on pomegranate against Botrytis fruit rot. The registered dose is:

250 mL/100 L water.

Dip/drench treatment:

Apply Teacher 230 SC suspension as a dip or drench treatment as soon as possible after harvest and ensure fruit contact of at least 30 seconds. Do not rinse fruit after treatment. Dry fruit after treatment with the use of drying tunnels and do not pack while wet.

Stir the Teacher 230 SC mixture **constantly** to prevent settling. Dip bath tanks should be **replenished** after each 100 bins, by adding 250 ml Teacher 230 SC for every 100 L of water added to make sure the dip bath is at the full level again. Replenish again after another 100 bins.

Replace the whole fungicide solution after 300 bins have been treated. The solution can be replaced earlier if it becomes very dirty. This is based on a bath size of 2000 L and smaller baths might need to be replaced earlier.

It's important to know the quality and decay potential of the pomegranates going through the sanitiser and fludioxonil baths. An early replacement of solutions in both baths will be necessary if a high decay inoculum is present or suspected. For effective control, sort out and remove decaying fruit **BEFORE** fludioxonil treatment.

Before replacing the whole fludioxonil solution in the dip bath tank, make sure to **wash and sanitise the bath tank before reuse**.

Keep a record of each action and when the fludioxonil bath is filled, replenished and replaced.

If you add fludioxonil to a fruit coating, make sure not to exceed the MRL of 3 ppm, by conducting laboratory MRL testing.

Packhouse sanitation

Sanitation of conveyor belts, sorting and sizing cups and packing tables is very important with registered sanitisers. This must be done at the end of each day as well as between different PUC's, to ensure no cross-contamination of potential decay or spores. Use products that cause no superficial damage, as well as that leaves no detectable, unwanted residue (e.g. QAC's not permitted on most fruit types). Make sure the packhouse floors and walls are also cleaned, because if these are contaminated, it is likely to be a source of inoculum. It is important to sanitise or fumigate the cold rooms that were used for other fruit kinds, before placing your pomegranates in them to limit the spread of spores and contamination.

It is important to apply meticulous packhouse sanitation for fruit with high inoculum potential, and/or for fruit intended for longer-term cold storage.

Picking bags/lugs and bins should be sanitised regularly to prevent the spread of inoculum.

Orchard sanitation by removing fallen fruit and those with decay is necessary to reduce the decay inoculum in the orchard.

All these actions will assist in reducing the decay inoculum and the spread thereof post-harvest.