

## Handy Hints on Dipping Stone Fruit when using Rovral<sup>®</sup> Aquaflo



- 1. Use only clean fruit.**  
Do not use fruit that exhibits symptoms of brown rot, insect damage, bruising or splitting. Ensure diseased fruit is promptly removed from the field or packing house and destroyed.
- 2. Pre-wash fruit to remove soil and other foreign material.**  
This will reduce dip contamination and extend the life of the dip solution.
- 3. Dip the fruit the same day that it is picked.**  
For optimal results, dipping of the fruit must occur within 24 hours of harvest.
- 4. Do not dip warm or hot fruit.**  
Harvested fruit must be less than 30°C when dipped or else damage will occur. Ideally fruit should be harvested during the coolest part of the day. Once picked, fruit should be stored in the shade whilst awaiting transfer to the packing shed in order to avoid excessive temperature rise.
- 5. Harvest fruit on time.**  
It is important to minimise delays in harvest scheduling in order to ensure minimal over-mature fruit being picked.
- 6. Avoid soft fruit.**  
Effective post harvest disease control requires the production of well structured fruit – a key component here is to ensure your fertiliser program provides this.
- 7. Handle all fruit carefully.**  
Care in handling fruit at all stages will help minimise bruising damage and skin abrasion, thereby reducing potential disease infection sites.
- 8. Do not store fruit in the packing house – move it through the packing house as quickly as possible.**

### TO MAINTAIN THE BEST POSSIBLE FRUIT QUALITY



## Dipping Procedure using Rovral Aquaflo

CROP	DISEASE	RATE	WHP	CRITICAL COMMENTS
<b>Stone Fruit:</b> Apricots Cherries Nectarines Peaches Plums	<b>Post-Harvest Dipping:</b> Brown rot Transit rot	100ml / 100L water	Nil (H)	Allow sufficient time to thoroughly wet the fruit. Top-up dip with 200ml Rovral Aquaflo in 100L of water. A non-ionic wetting agent should be added at the rate of 20ml / 100L water. Transit rot is suppressed at this rate.

**1. When using Rovral Aquaflo as the post-harvest dip, no more than two consecutive sprays should be made with Group B fungicides.**

Ideally, a Rovral spray could be applied 3 weeks prior to harvest followed by a Group C fungicide eg Tilt<sup>#</sup> at 7 days prior to harvest.

**2. Ideally, make up sufficient dip volume for 24 hours dipping, but not than 72 hours.**

**3. Ensure that the dip is not exposed to direct sunlight or heat.**

**4. Ensure that the dip pH remains below pH 7**

The pH of the dip should be monitored regularly and adjusted when necessary using an appropriate buffer. Ideally, maintain the dip at pH 6 to pH 6.5. At pH 7, the half-life of Rovral is less than 7 days whereas at pH 9 it is less than 1 hour. It is important to note that dip contamination with chlorine can increase the solution pH.

**5. Recharge (top-up) the dip with Rovral at the listed label rate when required.**

Where the dip is continuously used throughout the entire day, it may be necessary for the dip to be recharged 2 or 3 times (every 7-8 hours). In these circumstances, the continuous use of the dip will require fresh solution to be made up for each day of use.

**6. Ensure the dip remains free of contamination for as long as practical**

Only dip clean fruit that has been pre-washed. NOTE- pre-washed fruit that is still wet can dilute the dip by as much as 25 L per 1.0 tonne of fruit. This factor should be considered when re-charging the dip with Rovral Aquaflo.

**7. Use fresh dip when further use of the current solution is not advisable.**

Where either the dip becomes moderately contaminated with plant and / or organic materials, and / or develops an unpleasant odour, the dip solution should be replaced and the tank rinsed to remove any remaining contaminants.

**8. Maintain good hygiene practises in and around the packing shed and coolroom to minimise the spread of disease.**

Remove and destroy any diseased material. Thoroughly clean field bins before re-use.

Ensure all equipment and operating surfaces that may contact fruit are kept clean at all times.

**9. For best results, observe the resistance management strategy for brown rot in stone fruit.**

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