Effects of 2 years of Humistart Application on Honeycrisp Storability

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Site Location:
Schuylkill County, PA
Honeycrisp Apples

Purpose and hypothesis

The purpose of this experiment is to test the ability of Humistart to help storability on Honeycrisp apples. The Humistart was broadcast 2 consecutive years in the spring. Apples were harvested and refrigerated to evaluate the instances of bitter pit and bit rot post-harvest. These factors can have a large impact on final pack out in production.

Application

Product	Application Rate	Timing
Untreated	0 lbs/ac	
Humistart	200 lbs/ac	Spring application, pre-bloom

Results

Pictures 1 & 2: Humistart effects on apple storability 8 days after harvest. 25, perfect, random apples were chosen and measured. Control is on the left and treated is on the right.

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Pictures 3 & 4: Humistart effects on apple storability 14 days after harvest. 25 random apples were chosen and measured. Control is on the left and treated is on the right.

Pictures 5 & 6: Humistart effects on apple storability 23 days after harvest. 25 random apples were chosen and measured. Control is on the left and treated is on the right.

Key Findings:

After 23 days in storage 32% of the untreated apples were lost due to post-harvest diseases. The Humistart treated section only lost 8% to post harvest disease, a 26% increase over the control.

Technical Service Report
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