

## EFFECTS OF 2 YEARS OF HUMISTART APPLICATION ON HONEYCRISP STORABILITY

**RESEARCHER**

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**SITE LOCATION**

Berks 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 | 300 lbs/ac       | Spring application, pre-bloom |

**RESULTS**



Pictures 1 & 2: Humistart effects on apple storability 7 days after harvest. 25, perfect, random apples were chosen and measured. Control is on the left and treated is on the right.



Pictures 3 & 4: Humistart effects on apple storability 15 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 30 days after harvest. 25 random apples were chosen and measured. Control is on the left and treated is on the right.

### KEY FINDINGS

After 30 days in storage 20% of the untreated apples were lost due to post harvest diseases. The Humistart treated section only lost 4% to post harvest disease.