

# FRUIT&VEGGIES

## ETHYLENE SENSITIVITY/PRODUCTION

FRUIT / VEGETABLE	ETHYLENE SENSITIVITY	ETHYLENE PRODUCTION	REACTION
Apple	High	Very High	Wrinkles and rots
Banana	High	Medium	Rots
Pear	High	High	Rots
Avocado	High	High	Rots
Peach/Nectarine	High	High	Wrinkles and rots
Kiwi	High	Low	Rots
Mango	High	Medium	Rots
Papaya	High	High	Rots
Passion frugt	High	Very High	Rots
Persimmons	High	Low	Rots
abrikos	High	High	Wrinkles and rots
Plum	High	Medium	Wrinkles and rots
Blueberries	High	Low	Rots
Raspberries	High	Very Low	Mold
Strawberries	High	No	Mold
Lettuce	High	Nej	Yellowing + bitter
Cucumber	High	Low	Rots
Tomato	High	Medium	Rot and weightloss
Aubergine	High	Low	Yellowing
Bell pepper	High	No	Go soft
Broccoli	High	No	Yellowing
Rosenkål	High	No	Yellowing
Kål	High	No	Yellowing
Spinat	High	No	Yellowing
Zucchini / Squash	High	No	Lose firmness
Ærter	High	No	Yellowing + loss taste
Watermelon	High	Low	Lose firmness
Asparagus	High	No	Yellowing + loss taste
Cantaloupe melon	Medium	høj	Rots
Grapefrugt	Medium	Low	Mold
Citron & Lime	Medium	Very Low	Mold
Pineapple	Medium	No	loss taste
Hvidløg	Medium	No	Sprouts and decays
Løg	Medium	No	Sprouts and decays
Potato	Medium	No	Sprouts
Sød kartoffel	Medium	No	Sprouts
Gulerødder	Medium	No	Turns bitter
Blomkål	Medium	No	Yellowing + loss taste
Bønner	Medium	No	Go soft
Kirsebær	Low	Very Low	Go soft
Grapes	Low	Very Low	Rot and weightloss
Orange	Low	Very Low	Mold
Granatæble	Low	Low	Lose taste