

FUNGICIDE BATH/ IN-LINE DRENCH

ALWAYS REFER TO PRODUCT LABELS

General recommendation: Imazalil as sulphate + 2,4-D

1. The aim is to offer the best possible decay control of green and blue mould.
2. Imazalil as a sulphate is pH sensitive. Residue loading will be effected by exposure time and temperature. Consult supplier or CRI for assistance as required.
3. Alternative fungicides may be used but beware of mixing and heating restrictions e.g. SC-formulations will settle and pyrimethanil will lead to increased residue loading and possible MRL exceedances at high temperatures, especially on lemons.

Mixing protocol

1. Fill water tank to 80% capacity and start pump(s).
2. Pre-suspend fungicides individually in lukewarm water (35 – 40°C).
3. Order of mixing: SG – SC – EC – SL
4. Fill water tanks to full capacity.
5. Let the system run for 15 minutes before commencing treatment to facilitate thorough mixing.

NB: For IMZ sulphate, if initial pH of water > 7; adjust to pH 7 BEFORE addition of imazalil. The pH of the imazalil mixture should never exceed 6; adjust pH if needed.

Operation

1. Measure concentrations at least twice daily if method is available, and amend or top-up according to supplier recommendations.
2. Renew mixture AT LEAST once a week, preferably daily; sanitise appropriately.
3. Mixtures used for more than one day can be pasteurised by heating to 60°C for 60 minutes (without fruit), and letting it cool down overnight before use.
4. Effective exposure periods must be adjusted considering pH, temperature and exposure time. These three variables determines residue loading.
5. The mixture temperature may range between 35 – 45°C. Mostly, for the bath, 35°C is ideal, while 45°C is suitable for the in-line drench.
6. For short exposure times, the use of heated imazalil mixtures is essential.
7. Optimum mixture temperature also depend on the cultivar and sensitivity of the specific fruit.
8. For soft citrus maximum pH 5 is recommended to prevent overloading of residues.

REMEMBER TO RECORD THE TIME WHERE FRUIT IS IN CONTACT WITH THE CHEMICAL MIXTURE. APPLY pH AND TEMPERATURE ACCORDINGLY.

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