

SUMITOMO ReTain®

James Gaffney
Apple grower
Bon View Orchards
Pakenham Vic



ReTain FOR BIGGER, BETTER APPLES, HARVESTED AS NEEDED

James Gaffney, apple grower, of Bon View Orchards at Pakenham, Victoria, operates relatively young apple orchards, three of them developed, roughly 4-5 years old.

Bon View produces all major apple varieties including Fuji, Royal Gala, Golden Delicious, Grannie Smith, Sundowner and Pink Lady.

'We obviously use ReTain so we can get the best quality and consistency,' says James. 'We also use it to help with storage. Actually, everything we store gets "ReTained" so we can keep them longer while maintaining the quality.'

'Getting extra flexibility in storage helps me if I'm struggling with timings, letting me ship the apples as I need to, without getting in my own way.'

'Some varieties hold off better than others. With Goldies I'm lucky to get seven days out of them. With Galas I can get 10-14 days. The Pink Ladies go well too, especially if the sugar in them is up high. Pink Ladies are really popular these days; I don't think Australia will ever be able to grow enough.'

James also sees ReTain as a useful tool for delaying harvests to increase fruit size.

'That's where we go 21-30 days,' he says, 'depending on what needs to be shipped where.'

'If I'm struggling for size, say I want 5-7 mil extra in my fruit – to get more money for a premium size – I can hold it back for a couple of weeks, depending on the variety.'

'Sometimes I "double ReTain" any crops that don't hold back as long as I'd like. If necessary, we can hit them again to make sure we get our 10 days.'

'That's often the case with Grannies if you've got big trees and there's a lot of rain, like we've had recently.'

'Also, we can't get our fertilisers out. So we give them a double whammy to get those extra days working for us.'

Storage control and flexibility are also issues for James, especially in terms of ensuring firmness in larger fruit.

'Everything I need to store for a long time (say a Granny, a Pink or a Gala) that's not going straight to market will be "ReTained" for seven days. That's solely for storage; the ReTain does a great job, marvellous.'

'One year we used it on Red Delicious: a terrific result; you've never seen anything like it in your life. It's a pity we don't grow that variety anymore but there just isn't the money in it. Australia seems to stick to the Galas and the Pinks as first choice.'

'As far as ReTain goes, we certainly intend to keep using it; it's been a great success for us.'

Sumitomo ReTain is a natural plant growth regulator for apples and stone fruit (except cherries). It can improve harvest management, fruit quality and enhance storage potential.

ReTain helps orchardists time their harvests to increase fruit size, firmness while improving storage ability. This makes for greater profitability by consistently helping produce fruit that meets market demand for quality, colour and finish.

The active ingredient in ReTain is aminoethoxyvinylglycine (AVG), a naturally occurring fermentation product that blocks ethylene production in plants. Ethylene affects plant processes such as fruit maturation, ripening and fruit drop.

ReTain can be used in apples and stone fruit pre-harvest to suppress ethylene biosynthesis in order to manage the timing of ripening, increase fruit size and firmness and improve storage potential.



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