

## Olive Storage and Transport Summary

### Fruit & Vegetables Storage and Transport Database V1.0

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#### FULL SUMMARY

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Cultivar/ Maturity	Crop	Alternate Names	Botanical Name
Fresh	Olive		<i>Olea europaea</i> ssp. <i>europaea</i>
		Botanical Family	Plant Part
		Oleaceae	Fruit

#### Refrigerated Container / Coolroom Recommendations

**Optimum Product Temperature = 5.0- 10.0°C**

Temperature Set Points for

Air Delivery Control = 5.0 - 6.0°C      Return Air Control = 6.0 - 7.0°C

Ventilation (Air Exchange) Settings for

6 m (20') Containers =	30 m <sup>3</sup> /h = 20 cfm	12 m (40') Containers =	60 m <sup>3</sup> /h = 35 cfm
Fresh Air Exchange	100 %/ hour		

**Acceptable product temperature at loading into container = 4.5- 10.0°C**

#### Key Properties *(For extra information and original references see detailed output)*

Storage Time (days) <sup>@</sup>	Humidity % RH	Freezing Point C	Ventilation Rate	Storage Time Ambient (~20°C)
28 - 42	85 - 90	-1.4	Moderate	

<sup>@</sup> For processing 90 days at 4° C

#### Other Properties *(For extra information and original references see detailed output)*

Ethylene Production	Ethylene Sensitivity	Odour Effects	Affected by Odour of	Water Loss Rate (%/week)*	Compatib ility with Ice	Bruising Susceptibility
Low <sup>@</sup>	Moderate				No	Very High

<sup>@</sup> 4 - 40 nM ethylene /kg/h at ~20°C

**Controlled Atmosphere, Respiration** *(For extra information and original references see detailed output)*

Benefit of Controlled or Modified Atmosphere = **Fair, (+21 days)**

**Controlled Atmosphere Conditions**

Oxygen %	Carbon Dioxide %	Temp. °C
2 - 3	0 - 1	10

Respiration (Watts/ tonne) <sup>@</sup>						Specific heat
0° C	5°C	10°C	15°C	20°C	25°C	(kJ/kg/°C)
-	-	-	45 - 105	54 - 150	75 - 180	3.52

<sup>@</sup> 1 Watt/tonne = 20.4 kCal/ tonne/ day = 82.1 Btu/ ton/ day = 73.3 Btu/ 2000lbs/ day  
 = 0.167 mls/CO<sub>2</sub>/ kg/ hour = 7.0 umol CO<sub>2</sub>/ kg/ hour

**Compatibility in Mixed Storage** *(For extra information and original references see detailed output)*

Not compatible with crops that	<b>Produce ethylene</b>
Odour taint incompatibility with	

(Fruits and vegetables that produce significant ethylene levels -

Asian pear	Apple	Apricot	Avocado
Banana	Breadfruit	Cantaloupe	Cherimoya
Chinese gooseberries	Custard apple	Feijoa	Fig
Honeydew melon	Jackfruit	Kiwifruit	Litchi
Lychees	Mango	Mangosteen	Melon
Muskmelon	Nashi	Nectarines	Papayas
Passionfruit	Pawpaw	Peach	Pear
Plums	Pineapple	guava	Rambutan
Rockmelons	Sapodilla	Sweetsop	Tomato
Zapote			

**Seasonable Availability** *(For extra information and original references see detailed output)*

Country	Start Season	End Season	Start Peak	End Peak
Australia	Feb	Jun	Mar	May



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