

Beesmer 76

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opening about one foot high.

The Israelis claim that this positive pressure cooling system resulted in a more uniform temperature throughout the greenhouse than the conventional exhaust fan system.

Rose Cut Flower Conditioning

A series of four experiments conducted last spring, all with Jacqueline roses, reconfirms the best procedures for handling roses to obtain maximum consumer life.

In three experiments, where distilled water was used for conditioning and also at the consumer level, the consumer life was 6.5 days, 5.8 days, and 5.9 days. Where only tap water was used, with a pH of 7.3 and a salinity of 800 ppm, the consumer life was 3.3 days.

The foliage of Jacqueline roses was injured with a 2% sucrose solution, homemade or commercial preservative. A 1% sucrose solution was as good or better than a 2% solution for either conditioning or at the consumer level. Results also indicated that 200 ppm of 8-hydroxyquinoline citrate may cause injury to rose foliage.

The best treatment in Experiment 2 was a 42-hour conditioning in distilled water in 40°F refrigeration and the flowers held in a solution of 1% Floralife at the consumer level. Consumer life was 11.5 days. In Experiment 4, 14.6 consumer life days were obtained by conditioning the flowers for 24 hours refrigerated in 1% Floralife, and using the same solution at the consumer level.

When roses are properly conditioned at the grower level, and sold directly to the consumer with a floral preservative, the consumer receives maximum life of roses.

Gladiolus Cut Flower Conditioning

The Israelis were the first to report on the successful "pulsing" of hard-to-open or tight-cut gladiolus cut flowers. "Pulsing" refers to a 18-24 hour conditioning of the flower stems in a 20% sugar solution with deionized or distilled water, at room temperature. A typical solution also contains about 50 ppm silver nitrate, 50 ppm aluminum from aluminum sulfate, and 200 ppm 8-hydroxyquinoline citrate (HQC).

After the "pulsing" the flowers should be refrigerated at 35-40°F until the consumer receives them. The "pulsing" loads the flower stems with sugar and bactericides which carries over to the consumer. Not only do the flowers open better on the gladiolus spikes, but more flowers open and remain good at any given time.

\$460 Million California Ornamentals Production

The farmgate dollar value of ornamentals produced in California doubled in six years, from a total of \$205 million in 1970 to \$420 million in 1975. These figures are a compilation of the county Agricultural Commissioner Crop Reports throughout the state.

In 1975, the value of cut flowers and greens was \$121, 102, 086 or 29% of the total ornamentals. Cut flowers and greens value increased 46% since 1970 and 17% over 1974.

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