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X-ray dose mappings on fresh fruit pallets

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Apples & Mangoes





Apples (Braeburn variety) February 2020 Local french fruit, easily available Mangoes (Palmer variety) October 2020 Important use case for Brasil (Abrafrutas)



Dosimetry systems

Alanine/EPR:

- Alanine (amino acid) 4mm diameter 36.4mg
- Under blister for easy handling
- MS5000 EPR spectrometer
- AerEDE dosimetry software
- Single point, absolute, high accuracy (~2%)



Residual plot for Blister Calibration





Blister Batch 05/17 Calibration

Dosimetry systems





CTA (cellulose triacetate) films, read by UV absorbance.

Allows to measure 1D dose profiles and to identify the positions of minima and maxima.

Reader: Aerial Dos'ASAP

Planification (mangoes example)











Results: surface mapping (mangoes)



Results analysis





Global Figures

	Height [cm]	Depth [cm]	Avg. Density [g/cm³]	Mass [kg]	DUR (max/min)	Throughput [t*kGy/100kW/h]
Apples 5 MeV	120	80	0.38	440	1.69	2.27
Apples 7 MeV	120	80	0.38	440	1.62	3.75
Mangoes 5 MeV	180	100	0.47	920	2.87	8.31
Mangoes 7 MeV	180	100	0.47	920	2.56	9.37



DUR breakdown for mangoes 7 MeV

- Vertically on median plane, surface: 1.42
- Vertically on median plane, in-depth: 1.31
- In depth: 1.58
- Lateral: 1.13
- In central volume (excluding lateral plans): 2.37
- Total: 2.56

Irradiations for physico-chemical analysis



Irradiations for physico-chemical analysis



→ Guaranteed +/- 10% dose precision and uniformity across all mangoes, and inside their whole volume



TRIAL CONDITIONS

Irradiation conditions :

- Source: X-rays 5 MeV, Feerix Aerial
- Doses: 0 (control) 200 400 800 Gy

Parameters monitored

- Mass loss
- Texture of peel and pulp (hand dynamometer PCE-FM 200)
- pH & Titrable acidity
- Brix index (hand refractometer)
- Pulp shade (chromameter Konica Minolta CR-400)







- Sampling: 10 fruits /picking date
- Picking date: D1, D7, D14, D21
- Storage T°C: +8°C to 10°C

Mass loss (%) as a function of the applied dose and storage duration



Results expressed as mean ± SD N= 10



Texture (in Newton) of peel and pulp as a function of the applied dose and storage duration





Results expressed as mean ± SD N= 10



■0 Gy

200 Gy

■400 Gy

800 Gy

Week

pH ; acidity (g of citric acid /100g of mangoes juice %) ;Total soluble solids content (°brix) as a function of the applied dose and storage duration









Results expressed as mean \pm SD N= 10

Color measurements (a* vs b*) of mangoes as a function of storage duration and of the applied dose







Impact of phytosanitary irradiation dose on Physical-chemical quality attributes of mangoes



Non irradiated mangoes, D₀

- Physical-chemical properties of mangoes have the same behavior no matter the absorbed dose of the fruits
- The values for total soluble solids, acidity, pH, texture of peel and pulp as well as color are independent of radiation dose or storage duration (up to 3 weeks)
- → The differences observed as a function of the applied dose and/or the storage duration are not significant, taking into account the inter- and intra-fruit variability
- The mass loss increases in function of time for all doses

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Thanks.

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