

SUMITOMO ReTain®

Peter Casotti
Raeburn Orchards
Roleystone WA



BETTER FRUIT, BETTER HARVEST FLEXIBILITY WITH ReTain

Peter Casotti of Raeburn Orchards at Roleystone (30 km south east of Perth) grows peaches and nectarines as well as persimmons, avocados and apples.

He mainly uses ReTain for harvest management, while also feeling that fruit quality and firmness are enhanced.

'We produce mostly stone fruit,' he says. 'Using ReTain, we find that the quality is noticeably better. Also, it's good to be able to keep the fruit on the tree that little bit longer when we need to – especially the stone fruit.'

'These size the most during the last couple of weeks so keeping them on the tree that extra week gives us fruit that's a bit bigger as well as being firmer.'

'The extra size varies, often with the weather, but it's worth getting. You do need to get your timing right, though: within 14 days of ripening, maybe up to 20. If you go later than that it's not as effective.'

'You can go a bit longer with apples. The recommended time is 21 days; we find you can stretch it out to 28. The best bet is within three weeks of harvesting.'

'There is a bit of a lift in quality, mainly firmness, especially in our apples; a little extra colour too. I don't see the quality difference as major, especially with stone fruit. We mainly use ReTain as a harvest management tool and it's really handy for that.'

'The biggest advantage we've found is if you've got large quantities of a particular variety, even spraying half the crop gives you an extra week to work with.'

'You may be doing a second pick on your first lot without having even started the first pick on the other one so you've got a bit of room to move, without getting in your own way.'

'ReTain gives you back a bit of time; that's important when you're working with large numbers of a particular variety and if you've got numerous varieties coming on at the same time. You can spray some sections and not others so you can get your harvesting done more effectively.'

'Overall, using ReTain, I think we're shipping out better quality, firmer fruit and getting it all out within the time frames we need, having been able to control our harvesting better on the way through.'

'I'd have to say I was a bit surprised by the difference ReTain made. You get to hear about a lot of chemicals that come with all sorts of promises.'

'That's all talk and means nothing to me. I need to see a physical result at the end of it all. We've seen good results with ReTain and intend to keep using it.'

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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