

FRESH-CUT CITRUS BUDWOOD HANDLING SUGGESTIONS

CITRUS BUDWOOD IS HIGHLY PERISHABLE! We recommend that freshly cut budwood be used within one week of cutting. If you are unable to use the wood immediately upon its arrival, the following are suggestions for successful storage. Effective handling prior to use requires tender, loving care in respect to packaging, storage conditions and handling during storage.

PACKAGING

The budwood should be put in storage as packaged in polyethylene plastic bags. The bags should be tightly closed with a twist tie or rubber band. We do NOT recommend any moist packing material such as wet paper towels with the bags and touching budwood except for very short term storage. Moist paper towels or newspaper can be used between the inner bag and outer bag, as long as it does not touch the budwood, if drying is thought to be a problem.

STORAGE TEMPERATURE

Household refrigerator temperature is usually too cold for best results but can be used when no other controlled temperature storage is available. Storage temperature should be about 45 F (5.5 C). Storage temperature should never be allowed to approach freezing, as this will kill the budwood.

HANDLING DURING STORAGE

The budwood should be inspected upon receipt. If the budwood is wet because of moisture condensation caused by taking it out of cold storage into room temperature, gently dry the sticks with a soft cloth or tissues before putting them back into storage. If any budsticks show decay, discard those budsticks. Do not try to save a budstick by cutting off a bad end; fungus infections extend far beyond the visible portion. To prevent drying, always work a few budsticks at a time, keeping the balance in polyethylene bags.

- Use your budwood as early in the spring as possible; the seedling bark must be slipping well. During the budding operation, budwood should be kept in ice chests or moist toweling to keep it from drying out.

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