Plate 18.1. Example of herbicide strip treatment in tree rows.

Plate 20.1. Characteristic white juice of mature olive fruit.

Plate 20.2. Quality (by color) of Manzanillo fruit at harvest

Plate 20.3. Quality (by color) of Mission fruit at harvest.

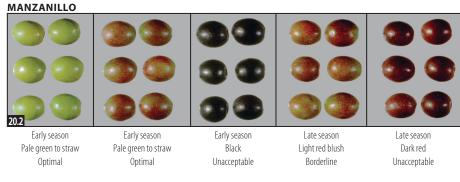
Plate 20.4. Quality (by color) of Ascolano fruit at harvest.

Plate 20.5. Quality (by color) of Sevillano fruit at harvest.

Plate 20.6. Relative olive color change, from green to black, throughout the harvest season.

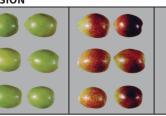
Plate 22.1. Intercultivar differences in chilling sensitivity after storage at 36°F (2°C) for one month.





MISSION

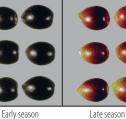
20.3



Early season Pale green to straw Optimal

Light pink to dark red Acceptable

Early season





Late season Dark purplish Unacceptable

ASCOLANO



Early season

Pale green to straw

Optimal



Early season Slight blush Unacceptable



Late season Slight blush Unacceptable



Early season

Dark purplish

Borderline

SEVILLANO

Slight blush stem end Acceptable

Early season Half or more dark red Unacceptable

Black

Unacceptable



Late season

Straw

Optimal

Light pink to dark red

Borderline



Late season Slight blush stem end Unacceptable



ASCOLANO MANZANILLO MISSION SEVILLANO