

# Maturity and Harvesting

## WHAT'S THE GOAL??

- Eating Quality Measurements: SPI, BC, Brix, Pressure,
- Cosmetic quality; Foreground Colour

Cripps Pink;

SPI 1-3, Brix > 12.5, Pressure >8.0kg, F3-5 BC, R3-5 FC

Fuji:

SPI 3-5, Brix >12.5, Pressure >7.0

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# Maturity and Harvesting

- Do we pick fruit based on maturity?
  - What will deliver the best eating experience to the customer?
  - How does fruit mature through the tree?
  - How do we pick it.
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- Once we have reached a fruit maturation climatic the sooner we harvest, the better the long term quality.
  - Its typically foreground colour holding us back from harvest at the optimal maturity.
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# Colour!

## Drives all our decisions!

- How do we influence it?





# Tools

- High colour strains
  - Pruning/training
  - Vigour control (branch angle, extinction pruning, Regalis)
  - Crop load
  - Fruit spacial arrangement
  - Summer pruning
  - Retain
  - Reflective clothes
  - Leaf plucking?
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# Cripps Pink Optimisation at harvest

- Know your fruit inside and out (early and regular maturity monitoring)
  - Multiple, selective picks (may need to be 4-5 days apart)
  - Quick harvest 14 –18 days max
  - Bruising (care, training, not cold or wet, pack warmed fruit)
  - Maximise storage potential (step wise chilling, Smartfresh, DPA, CA regimes (CO<sub>2</sub>/O<sub>2</sub> ratios critical))
  - Choose a storage and marketing regime that is fit for purpose (long term, med term, short term and immediate sale)
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