Maturity and Harvesting

WHATS 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
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.
• Once we have reached a fruit maturation climatric the sooner we harvest, the better the long term quality.

• Its typically foreground colour holding us back from harvest at the optimal maturity.
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?
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 (CO2/O2 ratios critical)
• Choose a storage and marketing regime that is fit for purpose (long term, med term, short term and immediate sale)