



Table Grapes: Packed fruit must be safe, sound, clean, and homogeneous.

QUALITY PARAMETERS

As per appropriate variety specs

- Color white varieties: Green to milky white.
- Color red and black varieties: Light R/B, R/B, and Dark R/B.
- Size: Regular (R), Large (L). Extra-large /XL).
- Brix/ TSS (%): Table grapes seedless min 15%.

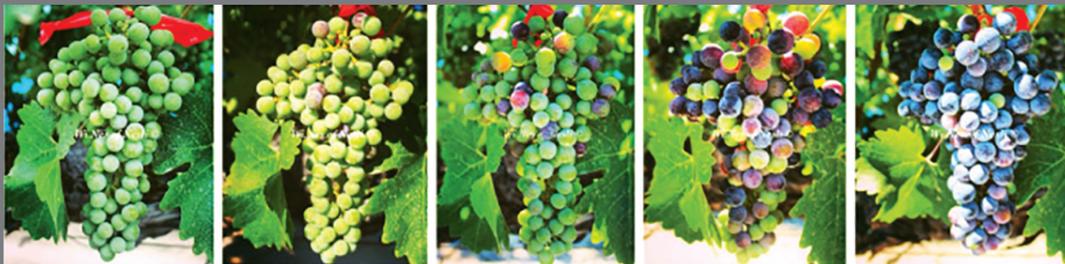


Table Grapes: Color Development



HARVEST GRAPES IN EARLY HOURS

- Do not harvest during the “wet” morning and when air temperature is more than 27°C.
- Do not expose harvested grapes to direct sunlight.
- Store grapes under shade in the field.
- Transport the grapes quickly to the packing facility.
- When packing in field, use shaded tables.



Harvest
NOT RECOMMENDED



PACKING AND PACKAGING MATERIALS

- Before packing: clean, sort and grade the grapes.
- Minimize handling.
- Pack shortly after harvest.
- Inspect and report packed grapes.
- Use food grading packaging materials.
- Wooden pallet must be: strong and treated (heat treatment).
- Palletizing: Build a strength pallet with aligned, stacked boxes or crates, proper corners, 8–10 horizontal stripes.

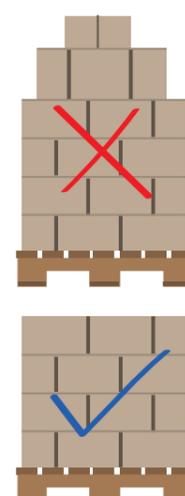
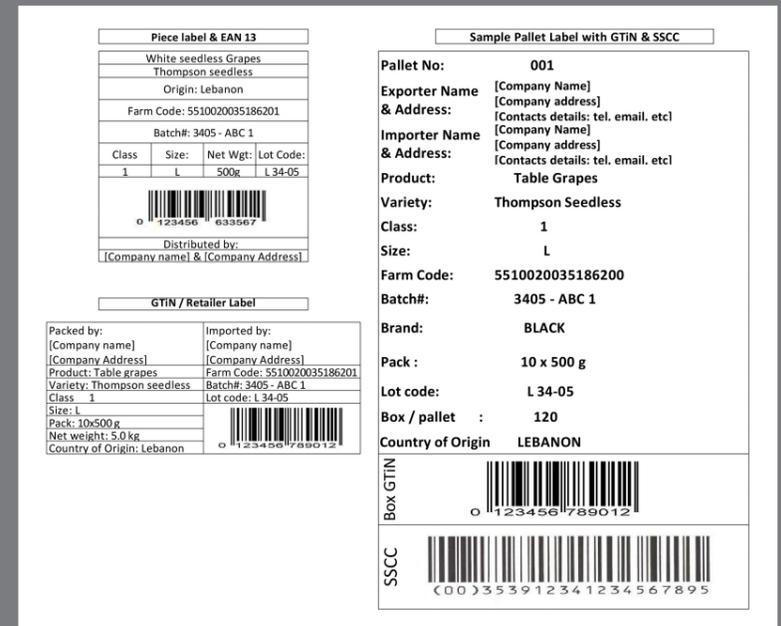




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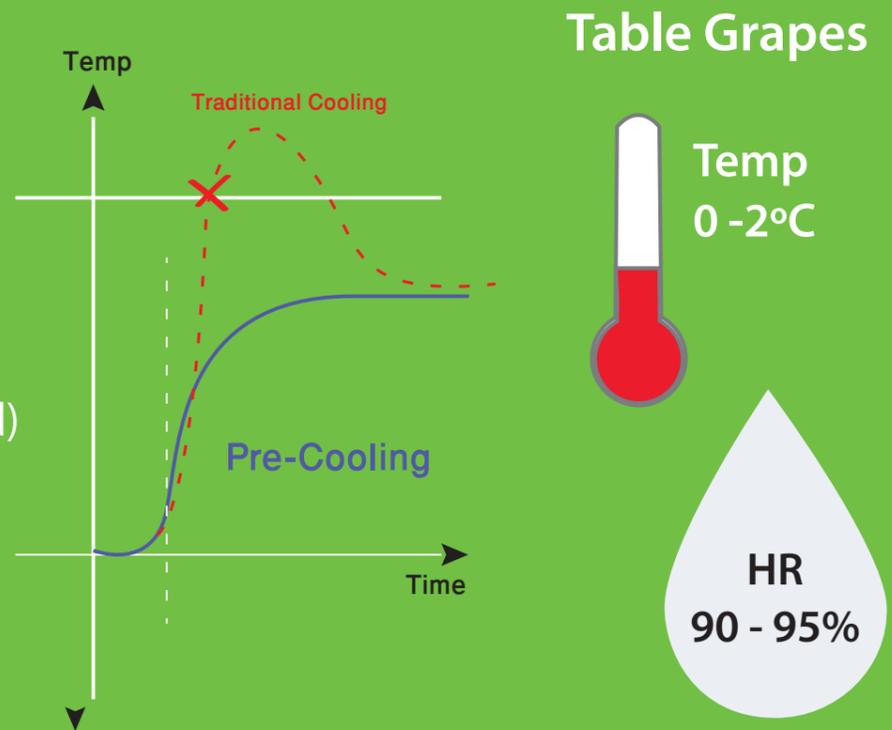
LABELING & TRACEABILITY

- . Label contains legal information for export and import.
- . Label information is subject to regulations.
- . It must comply with traceability data.
- . Traceability provides all information related to an assembly.
- . Traceability could be an
 1. internal system (created by the packer).
 2. international system (GS1 system).



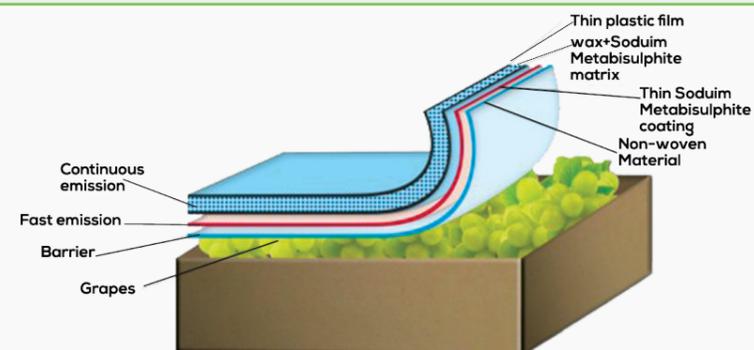
COOLING

- . Directly cool the grapes after packing.
- . Cooling aims to extend the grapes' shelf-life.
- . It protects the grapes quality parameters.
- . Grapes cooling process is executed over 2 phases:
 1. Pre-cooling: by forced air (highly recommended) done after packing.
 2. Cold storage: hold the grape temperature between 0–2°C and HR at 90–95%.
- . During all cooling phases, the temperature and Relative Humidity are the most controlled factors.



SULFUR PADS

When grapes are placed in a bag inside a box, the bag should be opened during precooling. Prior to moving into a storage room, the sulfur pad is placed and the bag is closed. The sulfur pad is used to control decay during storage and to avoid condensation to get proper activity of this pad.



RECOMMENDATION

- . Avoid harvesting directly after rainy days.
- . Avoid breakdown of the cold chain.
- . Ensure using packaging materials resistant to humidity, vibration, etc.
- . Ensure before loading a refer container or truck that the cooling system and settings are done properly according to product requirements.
- . A reefer container or truck can ONLY maintain the product temperature during shipping.





Cherries: Packed fruit must be safe, sound, clean, and homogeneous

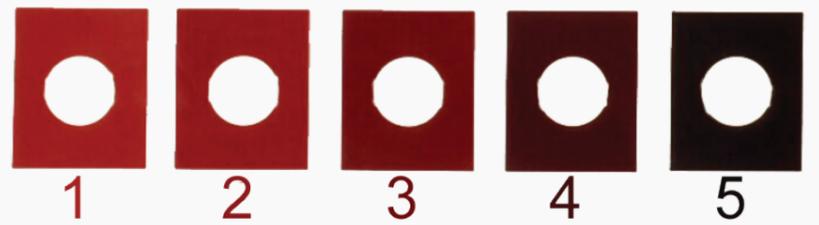
QUALITY PARAMETERS

. As per appropriate variety specs:

- Color: Light Red, Red, Dark Red.
- Size: Regular (R), Large (L), Extra-large (XL).
- Brix/ LSS (%): min 15%.

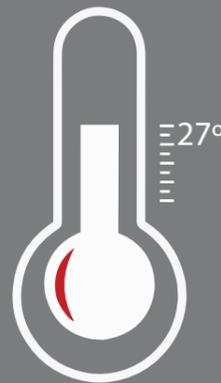


SWEET CHERRY MATURITY INDEX



HARVEST

- . Harvest cherries in early hours.
- . Do not harvest during the “wet” morning and when air temperature is more than 27°C.
- . Do not expose harvested cherries to direct sunlight.
- . Store cherries under shade in the field.
- . Transport the cherries quickly to the packing facility.
- . When packing in field, use shaded tables.

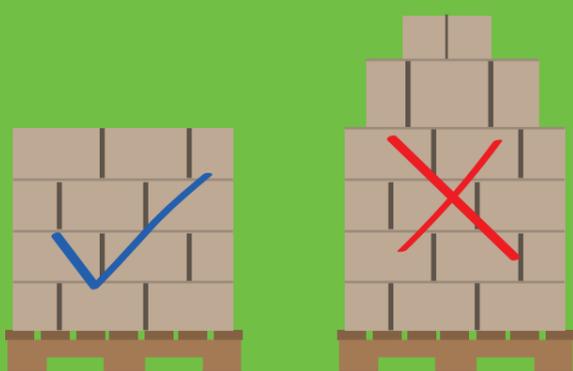


HARVEST NOT RECOMMENDED



PACKING AND PACKAGING MATERIALS

- . Before packing: clean, sort and grade the cherries.
- . Minimize handling.
- . Pack shortly after harvest.
- . Inspect and report packed cherries.
- . Use food grading packaging materials.
- . Wooden pallet must be: strong and treated (heat treatment).
- . Palletizing: Build a strength pallet with aligned, stacked boxes or crates, proper corners, 8–10 horizontal stripes.





Cherries: Packed fruit must be safe, sound, clean, and homogeneous

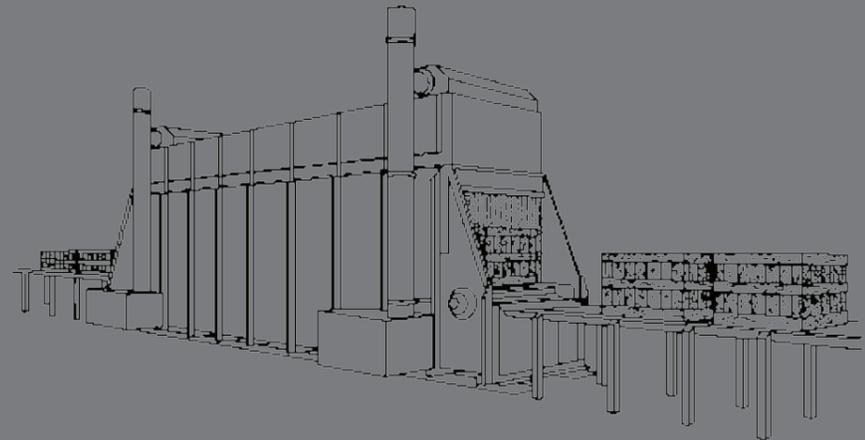
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COOLING

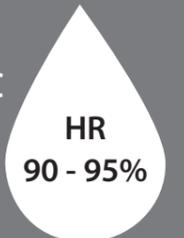
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CHERRIES



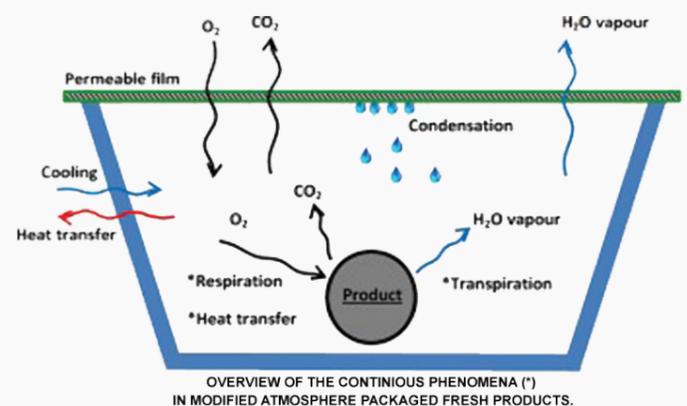
Temp
0 -2°C



HR
90 - 95%

M.A.P (Modified Atmosphere Packing)

- . Reduce the metabolic activity (respiration) of the cherry.
- . Increase the CO₂% versus O₂% inside the pack.
- . Increase the cherry shelf-life.
- . Keep the freshness.



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For long distance.