

Title:

POSTHARVEST HANDLING OF CITRUS

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Summary:

Mature fruit vary in size, even those on the same tree With sweet oranges such as Valencia or

Keywords:

Shorting ,grading, packing of fruits and vegetables, Reefer logistics, Reefer trucks , Temper

Article Body:

FRUIT MATURITY AT HARVEST

In tropical and subtropical countries, the development of the fruit is affected by the tempera

Mature fruit vary in size, even those on the same tree With sweet oranges such as Valencia or

With mandarins such as Ponkan, it is the end of the fruit furthest from the stem which turns y

TIME OF DAY FOR HARVEST

It is best to harvest citrus on a clear, sunny day with low humidity. The fruit should be harv

HARVESTING METHOD

To prevent physical damage to the fruit, the worker should trim his/her fingernails, wear glov

CONTAINERS USED FOR HARVESTING

The container used for newly harvested fruit should be solid, with good ventilation Fruit in f

GRADING AND STORABILITY

Citrus are graded by size. This can be done by hand or by machine. If the grower is grading ci

Fruit of different sizes should not be mixed together, or the market price the grower gets may

The optimum size for fruit varies from one variety to another. Generally, large fruit fetch th

Medium sized (8.0 cm in diameter) and small-sized (7.5 cm in diameter) Ponkan fruit have a hig

In the case of oranges such as Valencia and Liucheng, the total soluble solids and acid conten

TREATMENT AFTER HARVEST

Only fruit which have not been damaged in harvest are used for storage, although it is difficu

Citrus fruit age during storage. The stem becomes first yellow, then brown. Finally, it drops

The chemical thiabendazole (40% diluted at 500X) can be sprayed onto fruit one or two weeks be

OTHER TREATMENTS BEFORE STORAGE

After harvest or chemical treatment, fruit should be kept in the shade for a few days before t

The time needed for water loss or evaporation depends on the temperature, the length of time t

On average, it takes from three to seven days to reduce the fruit weight by about 3%. A higher
Fruit which are to be stored for a long period are wrapped in plastic, to reduce water loss. S
If the fruit are to be stored for more than two months, PE film is used, wrapped around stacked

STORAGE

Plastic crates or boxes are used for storing fruit. Mandarins such as Ponkan should be stored
Boxes should be stacked inside the storage room in a way that maintains good ventilation. For
When temperatures are high in the day time, the ventilation windows should be closed. Sunlight
Storage rooms should be constructed in places where cold air can flow into the room at night.
The roof and walls should have good heat insulation, to keep temperatures as cool as possible.
Another way of storing fruit is to leave them on the tree. In California, Valencia oranges can

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