

FROM HARVEST TO EXPORT:

This is what affects the fruit's
shelf life...

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Citrus shelf life hangs by a thread — harvest maturity pulls it tight, handling cuts it, temperature decides how long it holds, and decay snaps it.

Monitor the following, everyday:

- 🍊 The natural environment
- 🍊 Injuries in the orchard
- 🍊 Harvesting practices
- 🍊 Packhouse practices

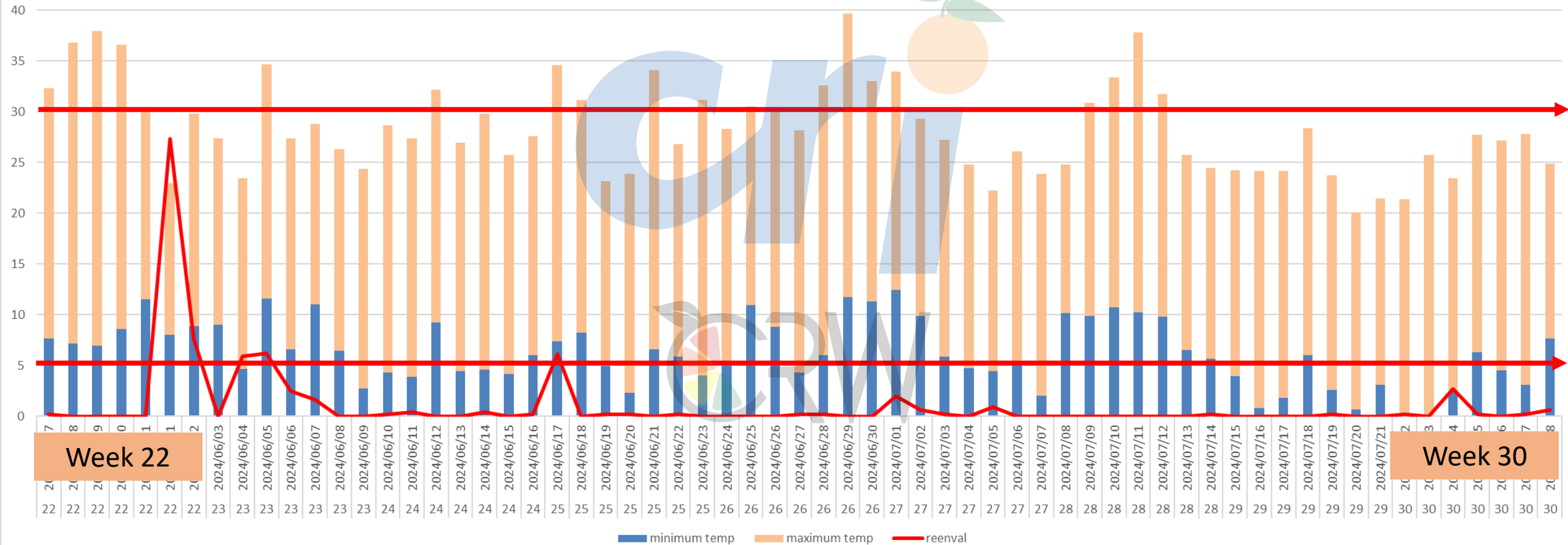
The natural environment

- 🍋 Hot winds
- 🍋 Cold fronts
- 🍋 Heavy rainfall
- 🍋 Temperature spikes
- 🍋 Hail damage
- 🍋 Soil type
- 🍋 Maturity index

These factors can contribute to rind disorders and even decay

The natural environment

Peteca Packhouse 1 - Fruit packed week 23 to 30 has peteca



Week 22

Week 30

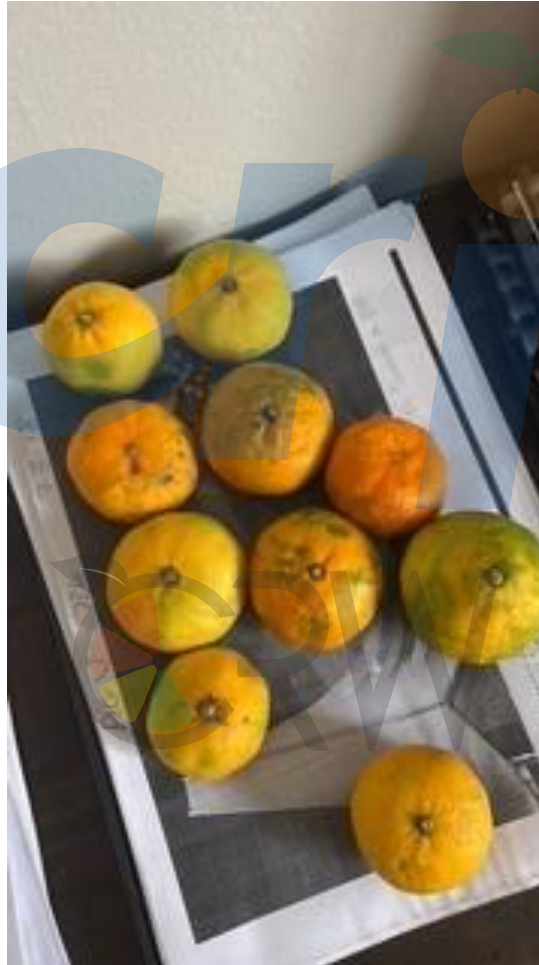
minimum temp maximum temp reeval



After 60
hours of
degreening...

Colour plate 7 and 8
should not be
harvested. The fruit
is still immature!

Colour plate 7 and 8 should not be harvested



Injuries in the orchard

- 🍋 Harvesting clippers
- 🍋 Torn out stems
- 🍋 Long nails
- 🍋 Long stems
- 🍋 Tractor spray machines
- 🍋 Stones and rocks on orchard floors
- 🍋 Dry branches and twigs
- 🍋 State of the gravel road in transit to packhouse

Injuries in the orchard



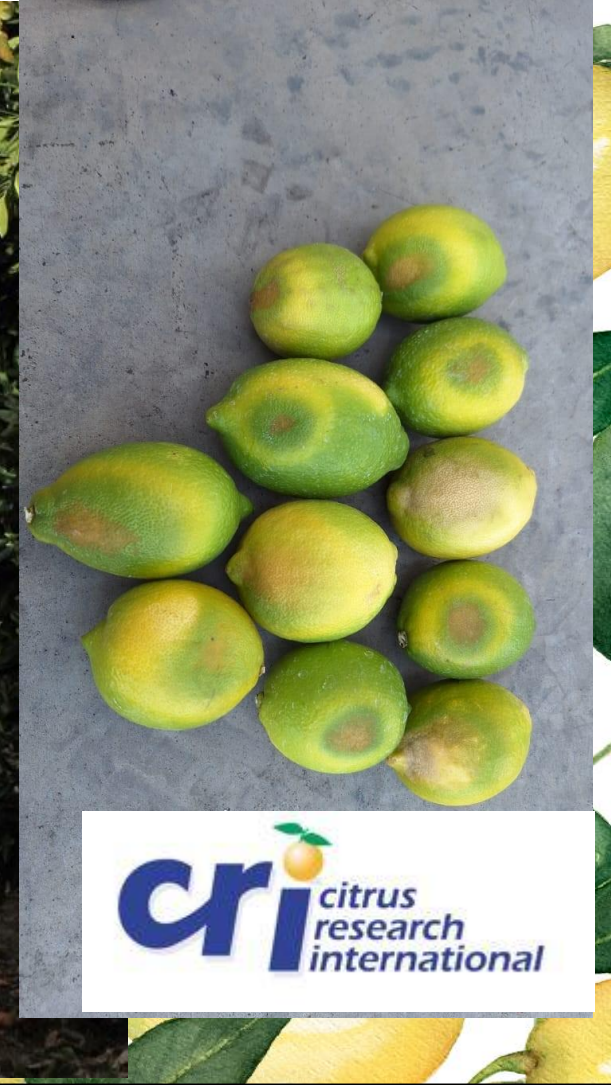
Injuries in the orchard



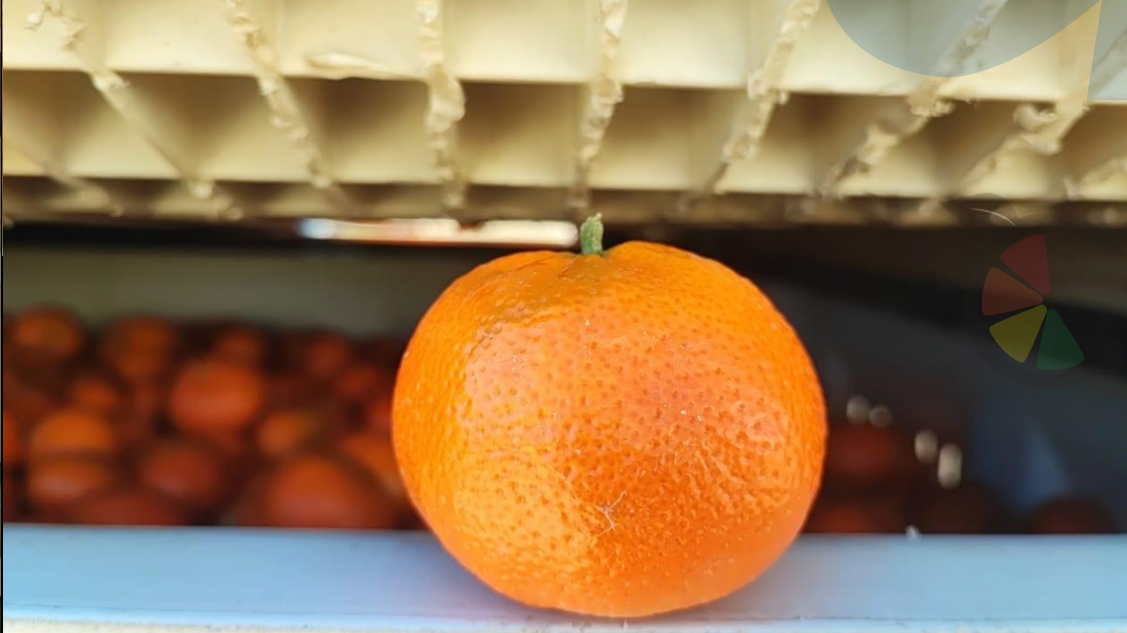
Harvesting practices

- 🍋 If picking bags are filled too full
- 🍋 If harvesters run with picking bags
- 🍋 If you snap pick
- 🍋 If you leave harvested bins in the sun
- 🍋 If you leave harvested bins in hot winds
- 🍋 Harvesting over mature fruits – Shelf life is already going down!
- 🍋 If harvesters fill bins without care
- 🍋 Soft citrus: Fill bin half way full
- 🍋 Lemons: Fill bin $\frac{3}{4}$ full
- 🍋 Other citrus: Fill almost full

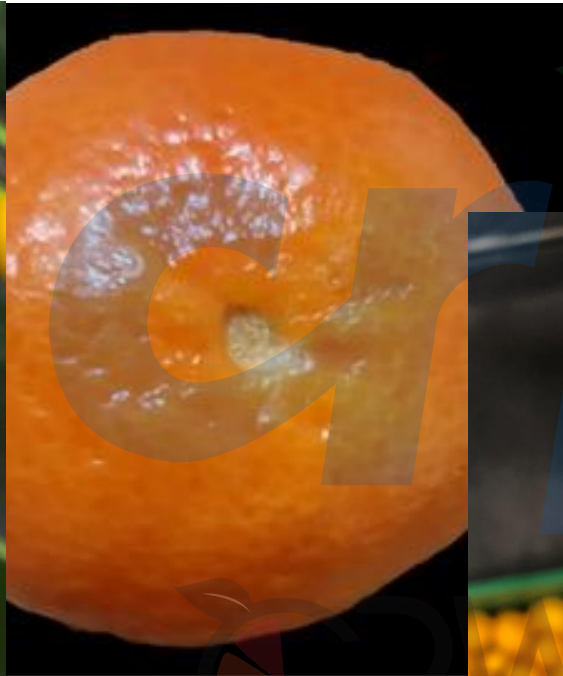
Hot wind and the sun



Long Stems are the enemy!



Torn out stems & clipper cuts



Packhouse practices

- 🍊 Inefficient management of chemicals
- 🍊 Injury points on the pack line
- 🍊 High drops in the packhouse
- 🍊 Forcing fruit into cartons
- 🍊 Fruits carrying the weight of the pallet
- 🍊 Fruit lose moisture due to insufficient wax
- 🍊 Full bins stand uncovered in hot sun and winds
- 🍊 Half pallets standing for days to be filled up
- 🍊 Repacking soft citrus

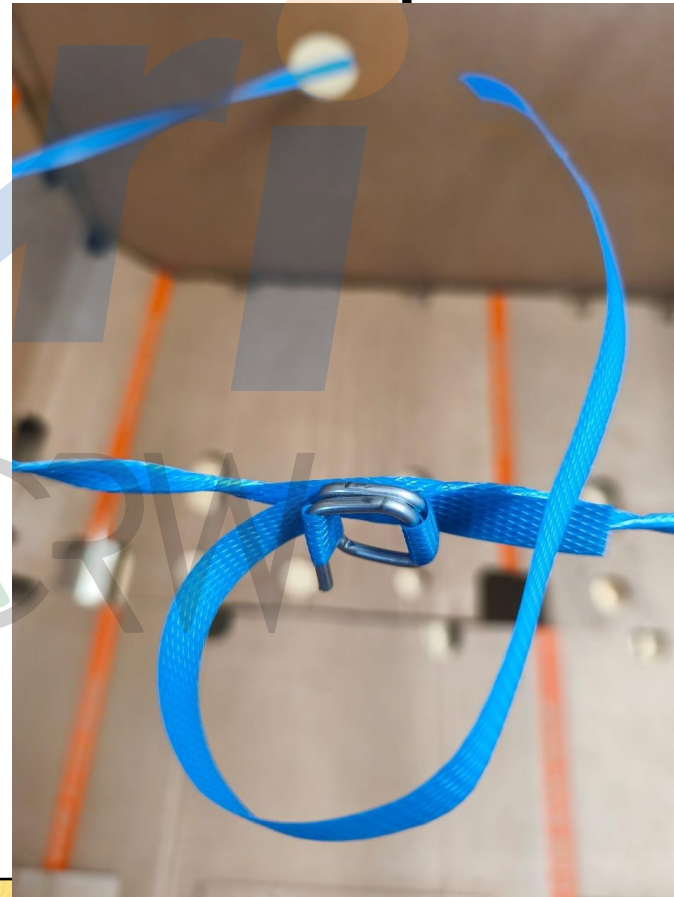
Injuries on the packline



Injuries on the packline



Filling bulk bins, are
a problem





Can you just
imagine... No
explanation
needed here!



Soil, twigs,
branches,
leaves = Spore
Galore



Sour rot, Brown rot,
Penicillium *spp* – You
name it, it is here...



These are leaves,
twigs and branches. 1.
they carry spores. 2.
they are injuring your
fruits



The video
says it all...





It would be interesting to know, how often does the packhouse clean under machines? Remember, spore galore...

The consignment

- 🍋 Full pallets standing in hot sun and winds at packhouse
- 🍋 Pallets getting old
- 🍋 Breaking the cold chain
- 🍋 Trucks standing in the port, in the sun
- 🍋 Packing and packaging materials
- 🍋 Delayed ships for SA
- 🍋 Delayed voyage
- 🍋 Delayed docking abroad
- 🍋 Breaking cold chain in destination: climate?
- 🍋 Delayed consignment market report from client



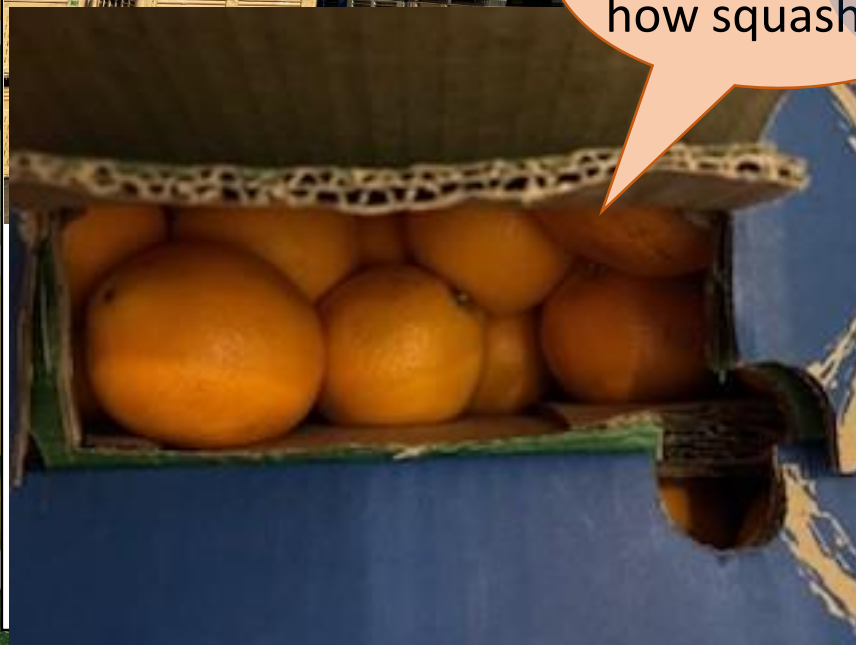
Please don't
forget the half
pallets!

We noticed that
everywhere there is a
screw and bolt in the
roof, there is a leakage.
Silicon can work to fix
those.

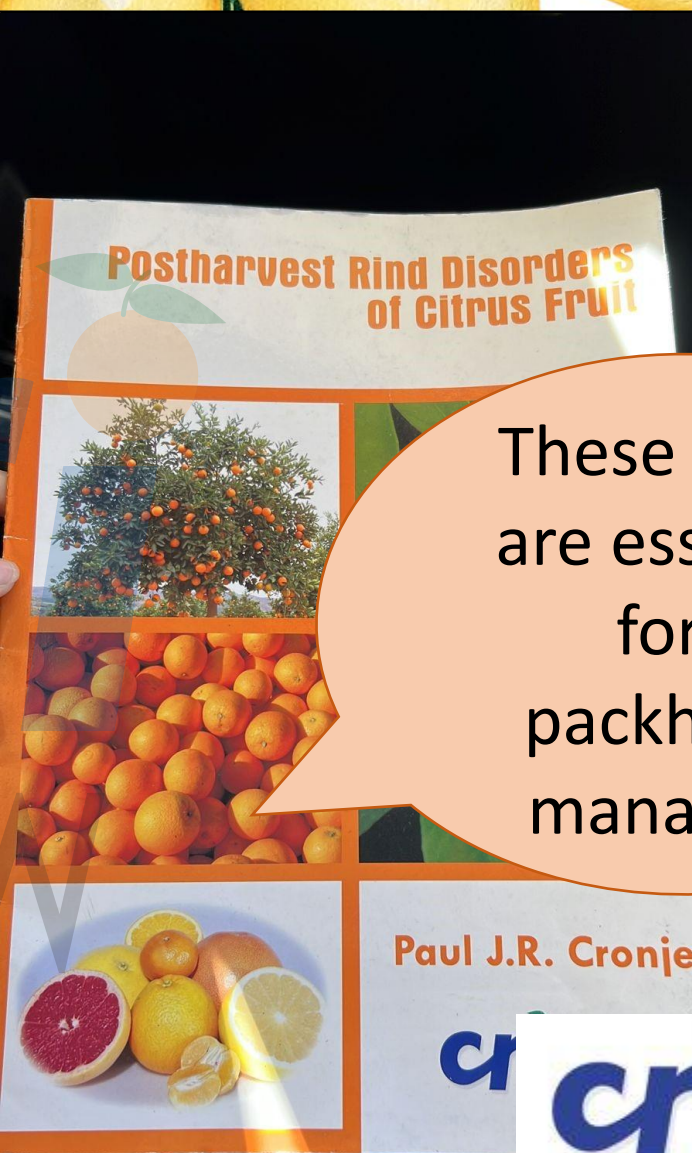
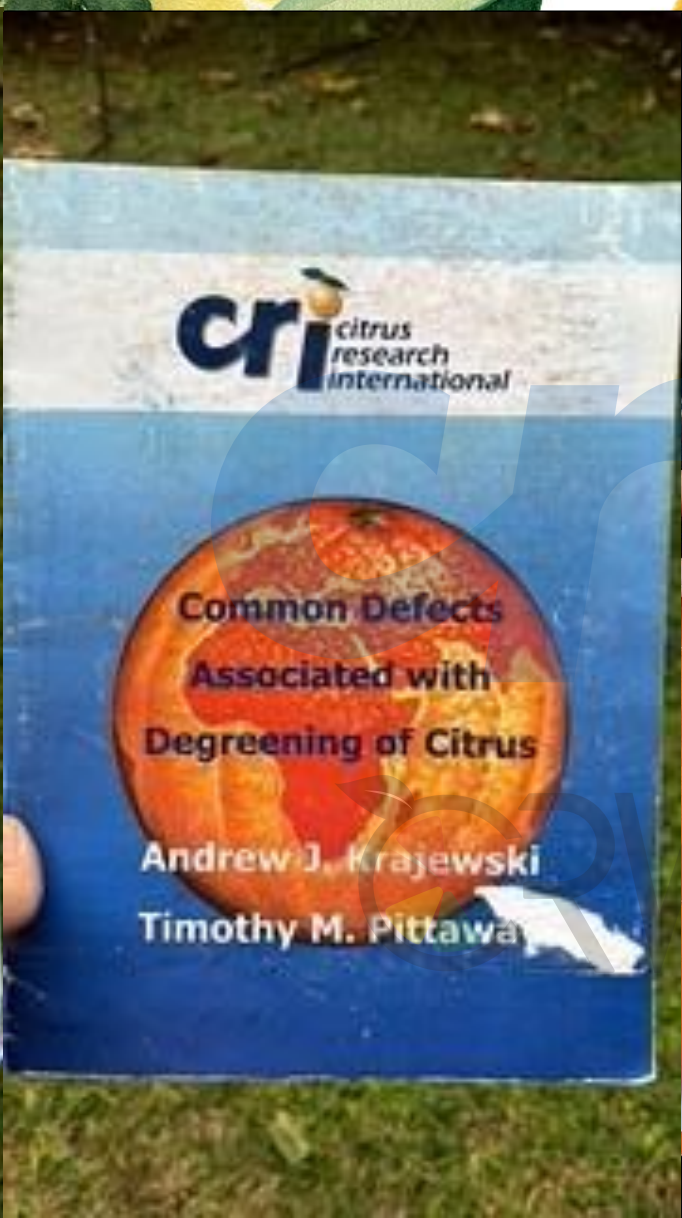
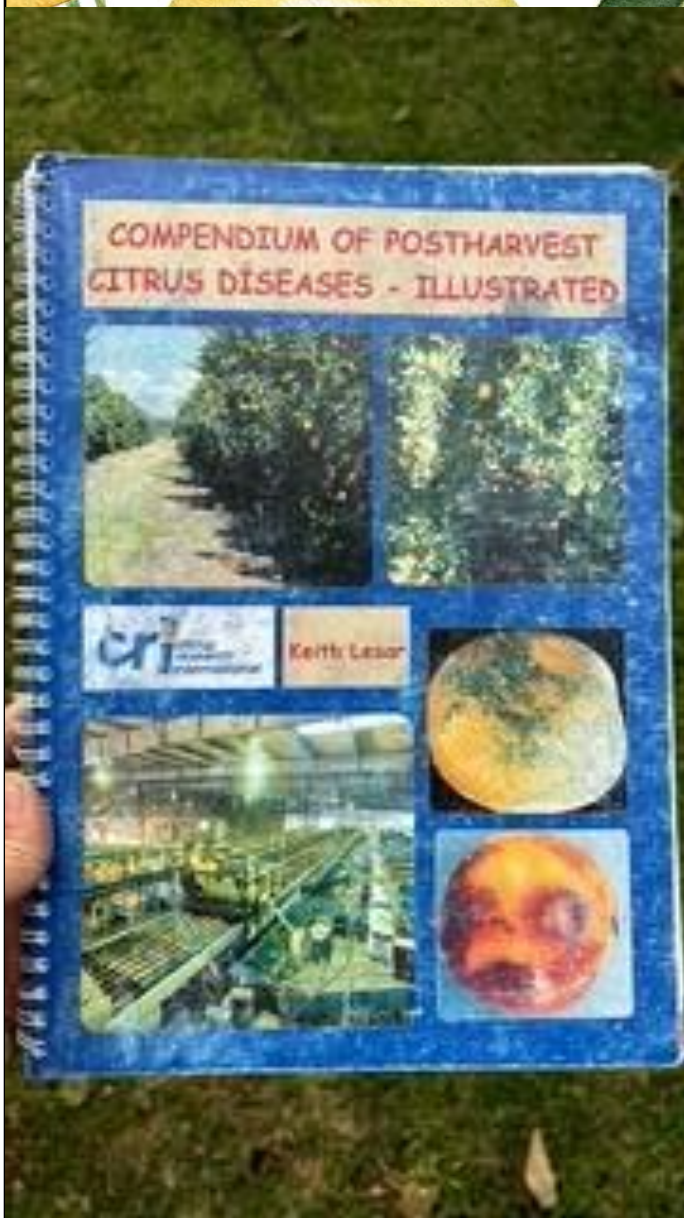
Fruit standing
in the sun –
dehydration of
fruit rind!

Who supports who?
Just imagine what
this pallet will look
like when it arrives
abroad after 4
weeks?

Second last layer
of pallet. Look
how squashed...



It would be a good idea to walk through your completed pallets to ensure there are no squashed fruits in the cartons and no decay. If you find one decay, there will be more...



These books are essential for a packhouse manager!!

small changes can bring
massive good results.



PACKHOUSE
MANAGER

Good luck for the 2026
season. We are just a
phone call away!

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