

Fuji: Best Practice

15 December 2022

Variety selection:

Aztec, Fuji Royal, Shortie, Fuji Brak, Kiku

Harvest maturity:

Starch conversion: 30 - 40%

Higher starch conversions up to 60% are advisable for short term RA storage of up to 2 months only.

Pressure: Optimum 7,5kg

Pip colour: Full brown

Bin type:

Plastic is preferred for long term storage

Post harvest drench:

Drench with chlorine

Drench with Fludioxonil or Pyrimethanil. Fludioxonil is preferred. Rotate the use of Fludioxonil and Pyrimethanil annually.

Decay Control:

Chlorine sanitation of bins

Chlorine drench of fruit: 75 - 100 ppm

Chlorine drench in presort and packhouse flumes

Drench with Pyrimethanil or Fludioxonil

Sanitation of cold storage rooms

Handling of fruit - prevent injuries

Cold chain management

Intake:

Do maturity indexing to determine storage regime (RA/CA) and storage period.

Rank rooms according to storage periods (short term, medium term or long term)

Flag young orchards - not for long term storage

Inspection:

Additional inspections are required for most of the EU, FE and UK supermarkets, as these markets require better quality fruit than the minimum standard for export (class 1).

Special markets like Taiwan will have specific requirements.

Cooling protocol:

No forced cooling is advised.

Re-Cool with delivery temperature of not lower than 0°C.

Fruit temperature should never be below 0° C and stored at 0°to 1°C
During the first 48 hours the fruit is very sensitive to temperature stress.

Step down cooling:

First week at 5°C

Rest of the storage period at 1°C

RA storage:

Fruit temperature should never be below 0°C

0.5° C - 1°C

CA storage:

Set store delivery temperature at 5°C

Keep doors open during filling of the room

Treat with 1 MCP within protocol (7 days after harvest)

After 7 days, set delivery temperature at 0°C

Use lime if scrubbers can't keep CO² levels under 1% (preferably under 0,7% - as low as possible) especially during the first 10 days of CA.

Monitor CO² levels from the start

O² levels: 1.5% (lower levels might be an option)

DCA:

Not advisable as Fuji are prone to watercore.

Presorting:

Fuji are prone to injuries caused by stem punctures.

Use chlorine in flumes.

Packaging:

Use perforated bags or fold bags open at the top to prevent build-up of CO² in the cartons.

Shipping:

Vents: Open 15%

Temperature: 0°C