

FRESH NOTES

A TECHNICAL UPDATE PUBLISHED BY HORTGRO SCIENCE



Fresh Notes feedback of a Packhouse Action Group (PAG) meeting held on 10 August 2023

Contact details are listed at the bottom of the Fresh Notes

Feedback on visits to PAG web page (quick link on the Hortgro Website Home Page)

Contact: Elise-Marie Steenkamp

These were the top downloads:

- ▶ Protocol for Dynamic CA storage of South African apples and pear cultivars (2017) 2536
- ▶ PAG Water and Electricity – Benchmark results phase 4 – Dianca Yssel 2488
- ▶ Productivity SA Presentation – Christel Potgieter 2248
- ▶ Quo Vadis – Long term CA storage regimes of Cripps' Pink apples and fruit quality 2106
- ▶ PAG water benchmark results – Phase 5 2088
- ▶ Cripps' Pink Internal Browning and long-term Storage – what has been learnt – H Taylor, E Crouch, D Viljoen 2081

For the period March 2023 – August 2023 this page had:

- ▶ 231 page views of which 220 were unique page views.
- ▶ This page has a bounce rate of 81%.
- ▶ We also have a 03:10 minute average page view for the PAG.

The bounce rate indicates that most people specifically search for this page and stay on it, rather than find it by chance and leave soon after to go view another page on the site.

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HORTGRO WEBSITE May/June/July 2023

SESSION BY COUNTRY
South Africa – 12 499 (76,71%)
Germany – 1 099 (6,75%)
United States – 516 (3,17%)

Container Efficiency and Certification Rooyen

Contact: Bernard Henning / Werner van

Twenty-three container temperature failures were reported in all markets this season compared to one in the previous season. There is no recourse from the shipping lines. The responsibility for the cool-down test for containers lies with the PPECB and shipping lines.

Update on Logistics Chain Efficiencies

Contact: Jacques du Preez

Information was presented on wind delays, equipment upgrades, meetings with Transnet and the National Logistics Crises Committee. In previous years shipping delays caused an increase in quality claims, with 37% of plum arrivals in 2022 having quality issues. A scenario of $\pm 20\%$ increase in pome, stone and table grape volumes for 2023/24, equates to an additional $\pm 3,000$ pallets or 16 additional specialised reefer vessels needed to export the increased volume during the windy period (weeks 1 – 9), and which would have to be managed.

Exporters looking at conventional shipping vessels should maintain the original disciplines published in the blue book regarding closing hatches and activating cooling during downtimes. The use of Geo loggers is advised.

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Plastics Strategy Contact: Dr Malcolm Dodd

The Plastic work group has largely achieved its goals in setting up a plastic component's matrix (green, amber, red classification) for the UK market. Minor editing will be finalised before updating the document on the website again.

There was now a greater need for an Environmental, Social and Governance (ESG) work group which would include packaging recycling, food waste, sustainability, environmental, carbon and human resources issues.

See link to plastic packaging component matrix (green, amber, red) in pome protocols.

<https://www.hortgro.co.za/download/plastic-components-list/?tmstv=1679486102>

Environmental Producer Responsibility (EPR) Contact: Bryce MacIntyre

Pallet strapping, flow wrap and expanded polystyrene (EPS) are currently not being recycled locally. Regarding strapping, it is recommended that packhouses insist on suppliers providing separate colours to allow for visual separation for recycling of polyethylene terephthalate (PET - opaque) and polypropylene (PP - white).

Packhouse Benchmarking Project Contact: Willem Coetzee / Hendrik Claassen

A change in the service provider for packhouse benchmarks has caused a delay in the process, though while this is being finalised, participants should continue to record their benchmarking data for later analysis.

Packhouse Water and Energy Management Projects Contact: Eddie Vienings

A budget for the continuation of these projects has been submitted to Hortgro.

New EU Measures on Packaging and Packaging Waste Contact: J du Preez

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The EU has informed the World Trade Organization Technical Barriers to Trade (WTO TBT) Committee that it intends to revise its packaging rules. This supports the EU's target of ensuring all packaging is reusable or recyclable by 2030. The proposal sets out a long-term

framework with increasingly ambitious measures over time. It includes sustainability requirements that will have to be met by exporters of packaged food products.

The document deals mainly with packaging recycling and target dates to be achieved. Here is the link to the document:

[Review of packaging and packaging waste rules - AGRINFO Platform](#)

Table 1 Minimum percentage of recycled plastic per unit of packaging		
Type of packaging ¹	Minimum percentage recycled content	
	By 2030	By 2040
Contact-sensitive packaging ² with polyethylene terephthalate (PET) as the major component	30	50
Contact-sensitive packaging ² made from plastic materials other than PET, except single-use plastic beverage bottles	10	–
Single-use plastic beverage bottles	30	65
Other than the above	35	65
1 Certain sorts of packaging (e.g. certain medical packaging) do not have to fulfil these criteria. 2 Contact-sensitive packaging includes packaging that comes into direct contact with food.  www.agrinfo.eu		

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Table 2
Restrictions on use of packaging formats most relevant to agri-food exports

Packaging format	Restricted use	Example
Single-use plastic, grouped packaging	Plastic packaging used at retail level to group goods sold in cans, tins, pots, tubs, and packets designed as convenience packaging to enable end users to purchase more than one product (excludes grouped packaging to facilitate handling in distribution)	Collation films, shrink wrap
Single-use plastic packaging, single-use composite packaging or other single-use packaging for fresh fruit and vegetables	Single-use packaging for less than 1.5 kg fresh fruit and vegetables, unless there is a demonstrated need to avoid water loss or turgidity loss, microbiological hazards or physical shocks	Nets, bags, trays, containers
Single-use plastic, single-use composite packaging or other single-use packaging	Single-use packaging for foods and beverages filled and consumed within the premises in the food service sector, including all indoor and outdoor eating areas	Trays, disposable plates and cups, bags, foil, boxes


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Market Access Feedback

Contact: Jacques du Preez / Lindi Benic

Mexico

Volumes amounted to just under 130 000. Rejections were 37%. Mexican inspectors made two OFM interceptions.

Taiwan

Taiwanese authorities made two codling moth interceptions, with subsequent immediate suspension of the market.

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Thailand

DALRRD received a draft apple protocol from Thailand. The draft protocol is similar to that of USA. Orchard and packhouse registration is required. An industry response was submitted to DALRRD. An invitation has been sent to the Thai authorities for the inspectors to arrive in February for PUC and PHC inspections.

Philippines

A response has been sent by industry, via DALRRD to the Philippine authorities, regarding the apple pest risk assessment process.

Essential Fruit Knowledge

Contact: Johan Strydom

Since deregulation of the fruit industries, the pool of trained and experienced fruit logistics staff has been diluted to the extent that exporters and logistics service providers were forced to employ people without the basic fruit expertise. A survey a few years ago confirmed this situation. What is worrying is that 85% of the delegates at a logistics conference indicated that their knowledge of fruit and procedures was gained through day-to-day exposure and training on the job. Very few had any formal training.

In an effort to address this situation, Johan Strydom compiled training presentations to arm staff with basic but essential knowledge to understand 'why' and not only 'what' when making decisions. Johan has wide experience of fruit logistics gained over many years and is still active in a consulting capacity for the industry.

Over a time more than 200 delegates attended these training sessions and feedback was very positive. The modules were recently revised and training in Cape Town and Durban was very well received. Participants varied from logistics and cold store staff to administrative and financial staff.

The modules cover several fruit kinds and cold chain procedures. With sessions lasting about 2 hours, the idea is to convey the urgency necessary in exporting fruit and to understand consequences when the cold chain is not maintained. Smaller groups of about 12 delegates can be accommodated at a time.

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In a session the candidate will gain practical knowledge about:

- The different categories of fruit
- The unique qualities of the fruit
- The varietal spread
- Geographical production areas
- Seasonal delivery patterns and its impact on logistics
- Major defects and the impact of operational actions
- The cold chain
- Demands for each link in the fruit export supply chain
- Packaging requirements
- Palletisation methods and its impact on logistics
- Container loading
- The international markets served

The training will be offered again to pack houses, cold store staff and operational personnel during September to December 2023. These sessions will be held Hortgro facilities or as in-house training.

Depending on the number of persons per session and the cost of the venue the fee will be determined.

Any organisation that is interested in this training can contact Johan on pslog@mweb.co.za.

PAG Disciplines and Coordinators

Please contact the relevant person if you have any queries regarding the PAG.

Chairman – Koos Bower (bouweb@orangenet.co.za)

Engineering – Henk Ryke (henk@tad.co.za), **Koos Bower** (bouweb@orangenet.co.za)

Packaging – Dr Malcolm Dodd (malcolm@alaceraer.co.za), **Bryce MacIntyre** (bryce.macintyre@gmail.com)

Environmental Footprint – Eddie Vienings (eddie@bluenorth.co.za) / **Hugh Campbell** (hugh@hortgro.co.za)

Packhouse Large – Francois Malan (francois.malan@cfg.co.za) / **Willem Coetzee** (willem@dutoit.com) / **Hein Punt** (info@lanko.co.za)

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Post-Harvest Quality – Dr Elke Crouch (elke@sun.ac.za), **Henk Griessel** (henkg@tru-cape.co.za), **Jaco Moelich** (jaco.moelich@fruitways.co.za)

Logistics – Johan Strydom (pslog@mweb.co.za) / **Andy Connell** (andy@abarc.co.za)

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PPECB – Bernardus Henning (bernardush@ppecb.com)

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DALRRD – Director: Food Safety and Quality Assurance, Billy Makhafola, (BillyM@daff.gov.za)

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