HANDLING OF TABLE GRAPES: FLOW DIAGRAM

DFPT RESEARCH 2003 AND HORTEC 2007. *REDRAFTED WITH PERMISSION 2021.*

RAPID REMOVAL OF "FIELD-HEAT" IS CRITICAL.

NOTES (evaluate and improve your own system)

HARVEST

- Pulp temperature <25°C; ideally just above dew point.
- Use clean, light coloured lugs for harvesting.
- Transport to the packhouse as quickly as possible.
- Keep covered.

PACKHOUSE

PRE-COOLING

- Using circulating air, cool grapes in pre-cooler to just above dew point, especially if grapes were harvested at a temperature >25°C.
- Reduce air speed as soon as target temperature is reached.

PACKING LINE

- Packhouse temperature: max 25°C.
- Pack grapes directly from pre-cooling chamber.
- Packing speed should be fast enough so that grapes do not reheat after pre-cooling.

PALLETISATION

Take pallets immediately to cold room.

- Transport to coldroom as often as possible.
- Keep covered during transport.

REFRIGERATED HOLDING ROOM

OWN COLD ROOM

Rapid transfer.

EXTERNAL COLD ROOM (including port)

- Pallets in cold storage immediately after arrival.
- Pulp temperature <10°C within 10-12h and at minus 0.5°C within 24h.
- Turn off fans as soon as target temperature is reached.

CONTAINER

TERMINAL

- Inlet temperature should never drop <minus 1.5°C and
- Pulp temperature not < minus 1.2°C.

Transport to port:
- Preferably in refrigerated trucks
- Tautliners
- Flatbed transport with sails for insulation (cargo to be covered at all times).

SHIP

Set-point temperature of ship container minus 0.5°C.

RELEASE, STORAGE, DISTRIBUTION & MARKETING

Further handling ideal at minus 0.5°C.
Be alert! In practice pallets are often kept at 5°C due to handling of mixed commodities.