

## **Best Practice Guidelines: Cheeky**

### **1. Temperature control**

- Summer pears ripen quickly and therefore cooling and maintaining the cold chain is of the **utmost importance**.

### **2. Sensitivity of Cheeky to rub/scuff marks in the orchard**

- Windy conditions increase branch and scuff marks.
- More than one fruit per bunch can increase the rub marks on the fruit. Thus, selecting fruit positions during thinning is crucial.
- Long, loose branches can also increase the incidence of rub- and scuff marks. Pruning of the trees to ensure stiffer bearing units is important.

### **3. Handling of fruit during harvest**

- **Cheeky is very sensitive to rub- and scuff marks.**
- Special care should be taken during harvesting. Pick during cooler periods of the day to prevent rub – and scuff marks.
- Preferably harvest in plastic and not wooden bins
- Place plastic bin liners inside the bins, which will cushion the fruit surface that is exposed to the bin surface.
- Sand and dust in bins and picking bags will create more rub marks, so make sure all equipment is properly cleaned.

### **4. Harvest maturity**

- Optimum harvest maturity of 6.8 – 7.2 kg to prevent internal breakdown.
- Immature fruit are more susceptible to rub marks. Picking at above 7.2 kg increases chances of rub/scuff marks on this variety.
- Fruit harvested below 6.8 kg are significantly more prone to internal breakdown when cold stored for periods longer than 6 weeks.

### **5. Post-harvest handling and packing**

- Cool fruit within 24 hours after harvest, preferably within 8 hours on the day of harvesting.
- Cold rooms must be set to -1.0 °C.
- Keep bins in cold room for 48 hours and monitor fruit pulp temperature before packing.
- Fruit must be colder than 2 °C before packing. Fresh rub marks are more visible after cooling.
- If packed wet, flume water should contain 50-75ppm chlorine.
- If packed dry, consider drenching with Scholar (Fludioxinil).
- Note that this is a very high value product and fruit must be handled very carefully on the packing line.
- Overflowing packing tables and fast lane speeds will lead to rub marks.
- Use perforated 37.5 micron or 20-micron bags in cartons.

- 20-Micron bags will help with faster cooling to get fruit to temperature.
- Force-cool pallets directly after inspection. This should take place within 1 hour of filling the pallet, otherwise build pallets in a cold room.
- Pallets of counts that come out slowly should be kept inside a cold room until full.

## **6. Cooling after packing**

- Forced air cooling tunnels DAT must be set to  $-2^{\circ}\text{C}$ .
- After 24 hours rotate pallets in tunnels 180 degrees – the inside wall will now be on the outside wall of the tunnel.
- Try to load pallets out with fruit pulp temperature of at least  $-0.5^{\circ}\text{C}$  to  $0.0^{\circ}\text{C}$

## **7. Carrying temperatures**

- DP1: Minus  $1.0^{\circ}\text{C}$  (summer pears in bags only)
  - Carry at minus  $1^{\circ}\text{C}$  for the full duration of the voyage. Closed Vents.
- D05: Minus  $0.5^{\circ}\text{C}$  (summer pears without bags)
  - Carry at minus  $0.5^{\circ}\text{C}$  for the full duration of the voyage. Closed Vents.