

Plum Cultivar Shipping Regime Guidelines 2015/2016

October 2015

Cultivar	Shrivel sheet requirement	Shipping Regime <i>NB: For horizontal cooling PD changes to PK. For Safmarine and Maersk an 'A' is added for automatic container re-settings e.g. PAD7</i>	Colour
PR00-29 African Delight™	Use 54x4mm perforated bags	DT: PDX (10days) (only for poorly coloured fruit as storage potential will be reduced) ST: PD1	Minimum 80% red-
African Pride Sunkiss NB: bulk handling not recommended	Not required	DT: PD7 ST: not recommended	Light yellow
Angeleno/Suplum Six	Not required except for long term storage	DT: PD7 (only for fairly immature fruit as storage potential will be reduced) ST: PD1(Also SmartFresh SM treated)	Black
Flavoring	Required	DT: PD5 ST: PD1 recommended only with TSS>14%	Full colour, with flesh colour turning red-
Fortune	Required	DT: PD7 ST: PD1 only when fully coloured	90% colour
Flavor Fall	Required	DT: PD5 or PD7 ST:TSS>15% and pressure <5 kg	Purple.
Gaviota	Not required	DT: PD7 or PD9 depending on colour ST: not recommended	Light yellow
Golden Kiss	Not required	DT: Recommended (PD 9) ST: Not recommended (Recommended that cultivar be cold-stored for not longer than 35 days when DT is used.)	Dark yellow
Harry Pickstone	Not required	DT: PD9 ST: not recommended	Turning from green to yellow
Lady Red	Required	DT: PD7 ST: TSS>13%	90% red colour
Lady West	Not required	DT: Recommended (PD 9 was used for trial work)ST: Not recommended	Red
Laetitia	Required	DT: PD7 ST: PD1 only for fully coloured fruit with TSS>13-14% and SmartFresh SM treated	Red on yellow
Larry Ann	Required	DT: PD5 ST: only with TSS>15%	Dark red
Pioneer NB: very high risk following rain	Not required	*DT: PD5 or PD7 (depending on colour) ST: not recommended	Min light red tip or yellow background colour-
Purple Majesty	Not required	DT: PD7 ST: TSS>12%	Purple
Ruby Nel	Not required	DT: PD9 ST: not recommended	Turning from green to yellow
Ruby Red	Required	DT: PD7 ST: PD1 only with excellent colour and TSS>15%	Red to dark purple
Sapphire	Required	DT: PD5 ST: PD1 only with 80% - 90% red	Min 30% red colour. Colour sort in pack

NB: high metabolism and prone to over ripeness		colour and TSS>14%	house
Songold NB: light penetration into tree is critical for colour development	Not required	DT: PD7 to PDX depending on maturity ST: May not be shipped at PD 1.	No 4 (worst coloured side of fruit) on PL19 colour chart Colour sort in pack house.
Songold (SmartFreshSM treated)	Use shrivel sheet or 54x2mm perforated bag	ST: PS1 (Only if DT cycle has been completed locally) DT: PSY (If warming takes place en route) (Cold plums are loaded into container set at 7.5°C and this temperature held for 14 days before set point is changed to -0.5°C)	No 4 (worst coloured side of fruit) on PL19 colour chart No fruit of No 8 or more
Southern Belle	Required	DT: PD7 ST: only with TSS>15%	Black
Souvenir	Required	DT: PD5 or PD7 ST: PD1 only with 80% - 90% red colour and TSS>14-15%	Min 30% Red
Sunbreeze	Not required	DT: preferred (PD 9 was used for trials) ST: not for extended periods – results in inferior skin colour development and taste compared to DT.	Light yellow
Sundew NB: bulk handling not recommended	Not required	DT: PD7 ST: not recommended	Light yellow
Sun Supreme (PR 93-23)	Not required	DT: Strongly recommended (PD 9) ST: Not recommended	Light yellow
African Rose Ruby Star Black Diamond (Suplumeleven)		Contact cultivar registered owner for guidelines as regimes for these cultivars have not been tested commercially	

*DT = dual temperature shipping regime ST = single temperature shipping regime

Note: Safmarine and Maersk have introduced Automatic Set point Changes which means that in stead of changing the set point manually two days after sailing the set point will be changed automatically two days after the planned sailing date. When booking containers on these two shipping lines an 'A' must be added to the booking code, e.g. PAD7 in stead of PD7. If horizontal cooling techniques are used the 'D' is replaced with a 'K', e.g. PAK7. For single temperature regimes (PD1) no set point changes apply and thus only PD1 or PK1, no PAD1.

Important:

1. Please refer to PPECB's temperature instructions as contained in their protocol document HP22. (See www.ppecb.com)

2. Where a cultivar is not listed above, please refer to the cultivar owner for guidance

DISCLAIMER: This document was compiled by the Stone Fruit Technical Forum (SFTF). The document serves only as a guideline and information must be seen in the context of specific circumstances for each consignment of fruit. Many factors need to be considered when reaching a decision regarding the optimum shipping regime, including production area, orchard history, fruit colour, soluble solids levels, firmness, fruit quality management systems employed by the grower and packer, market needs, seasonal factors, etc. The SFTF cannot be held responsible for the incorrect interpretation of the information provided in this document.