

Plum Cultivar Shipping Regime Guidelines 2018/2019

November 2018

Category A: Established Cultivars

Cultivar	Shipping Regime	Colour	Shrivel Sheet
PR00-29 African Delight™	DT: PDX (10days) (only for poorly coloured fruit as storage potential will be reduced) ST: PD1	Minimum 80% red-	54x4mm perforated bags
African Pride Sunkiss NB: bulk handling not recommended	DT: PD7 ST: not recommended	Light yellow	
Angeleno/Suplum Six	ST: PD1 (Also SmartFresh SM treated)	Black	Only for long term storage
Flavorking	DT: PD5 ST: PD1 (recommended only with TSS>14%)	Full colour, with flesh colour turning red-	Yes
Flavor Fall	DT: PD5 or PD7 ST: TSS>15% and pressure <5 kg	Purple.	Yes
Fortune	DT: PD7 ST: PD1 (Only when fully coloured)	90% colour	Yes
Lady Red	DT: PD7 ST: TSS>13%	90% red colour	Yes
Laetitia	DT: PD7 ST: PD1 (Only for fully coloured fruit with TSS>13-14% and SmartFresh SM treated)	Red on yellow	Yes
Larry Anne	DT: PD5 ST: Only with TSS>15%	Dark red	Yes
Pioneer NB: very high risk following rain	*DT: PD5 or PD7 (depending on colour) ST: not recommended	Min light red tip or yellow background colour-	
Purple Majesty	DT: PD7 ST: TSS>12%	Purple	
Ruby Red	DT: PD7 ST: PD1 (Only with excellent colour and TSS>15%)	Red to dark purple	Yes
Sapphire NB: high metabolism and prone to over ripeness	DT: PD5 ST: PD1 (Only with 80% - 90% red colour and TSS>14%)	Min 30% red colour. Colour sort in pack house	Yes
Songold NB: light penetration into tree is critical for colour development	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)	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	shrivel sheet or 54x2mm perforated bag
Southern Belle	DT: PD7 ST: (Only with TSS>15%)	Black	Yes
Souvenir	DT: PD5 or PD7 ST: PD1 (Only with 80% - 90% red colour and TSS>14-15%)	Min 30% Red	Yes
Sunbreeze	DT: PD7 to PDX (Depending on maturity) ST: May not be shipped at PD 1.	Light yellow	
Sundew NB: bulk handling not recommended	DT: PD7 ST: not recommended	Light yellow	
Sun Supreme	DT: Strongly recommended (PD 9)	Light yellow	

Category B: Licensed Cultivars

Cultivar	<i>Contact cultivar registered owner for guidelines as regimes for these cultivars have not been tested commercially</i>			
African Rose				
Black Diamond (Suplumeleven)				
Suplumtwentyfive				
Ruby Star				
Suplumfortyone				
Suplum42				
Other				

Category C: SmartFreshSM treated

Songold (SmartFresh SM treated)	ST: PS1 (Only if DT cycle has been completed locally)	No 4 (worst coloured side of fruit) on PL19 colour chart No fruit of No 8 or more	Use shrivel sheet or 54x2mm perforated bag
Angelino	ST: PS1		
Laetitia	ST: PS1 (Only if DT cycle has been completed locally)		

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

Note: Safmarine and Maersk have withdrawn the Automatic Set Point Changes option, which means that the 'A' option is no longer available. In the case of exporters using the Horizontal Kit Cooling, it is no longer necessary to indicate this when booking. The 'K' option therefore no longer applicable.

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
3. Please contact Experico (Arrie de Kock) at 021 887 1134 for any queries

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.