

January 2011

## **FORELLE PRODUCERS, PACKERS & EXPORTERS**

### **RE: FORELLE (VERMONT BEAUTY) DISPENSATION PROCEDURES FOR 2011 SEASON**

#### **Introduction**

Storage operators are required to verify the 8-week storage period by means of a bin card or verifiable storage intake document, upon inspection, to PPECB. The Forelle Producer Association has stipulated, in order to protect the cultivar, that the 8-week storage period must take place in South Africa.

**Should packing and inspection take place before eight (8) weeks cold storage has been completed, the PPECB inspector will indicate the appropriate shipping date on the inspection document. Inspection must take place during packing. A sticker with a four digit shipping code, the first two numbers being the harvest week (or official release week without Hortec approved release date if harvest occurred before the official release week) and the second two numbers being the shipping week, must be attached to the pallet.**

Shipping dates per region will once again be provided by Hortec. Packing and inspection may precede the shipping dates, but clearance for shipping will only be given once the necessary protocols have been complied with. Remember, the longer the storage of pears in cartons, the higher the risk of storage disorders, and pears may be subject to re-inspection.

The export of Forelle pears gained prominence in the 1980's when the small volumes exported obtained good prices. Quality reports in those times indicated problems with wooliness and mealiness. In the late 1980's, Two-a-Day made the observation that Forelle pears have a minimum cold storage requirement of 12 weeks at -0,5 °C, before they ripen normally. Research conducted by Unifruco Research Services (URS) from 1989 – 1993, as well as Infruitec (mid-1990's) and Stellenbosch University (2001) subsequently confirmed this. Forelle pears marketed without the minimum cold requirement being met either have an unacceptable astringent taste or develop a mealy texture. This obviously holds major implications for the future viability of the cultivar if disciplines with the cold storage requirement are not adhered to.

A Forelle monitoring programme has been in place since the early 1990's to allow Hortec to set first inspection dates on a regional basis. The first shipping date will be set 8 weeks after the average release date per region. The remaining 4 weeks' cold requirement is normally achieved during the shipping and marketing period.

Stellenbosch University is conducting an industry-funded project to understand Forelle physiology and mealiness, as well as revisiting the data basis to redefine maturity and inspection standards. Experico has been contracted to look at the effect of SmartFresh on the possible reduction of mealiness.

Trials by Infruitec and Hortec, to reduce the minimum minimum 12-week storage requirement of Forelle before export, were not successful. Trials by Stellenbosch University have shown that storage at higher temperatures may negatively affect quality.

#### **Procedures for Dispensations – Season 2011**

SAAPPA Board has stipulated that no dispensations will be permitted for ethylene treated Forelle in containers, as trials by the US have shown that ethylene enhances

the maturity at the expense of the texture. 100% mealiness was recorded in ethylene treated fruit.

Hortec will provide first shipping dates per region, based on the generic monitoring programme in the major production areas, which is being funded by SAAPPA.

Dispensations earlier than the first shipping dates will be granted, provided that:

**A Hortec laboratory, or Hortec contracted laboratory in regions where Hortec laboratories don't provide coverage, tests samples from three weeks (at least 5-day intervals apart) before the release date (for the producers account), and approves the release of an individual orchard before the average release date of a region. Hortec's staff has been instructed to take random Forelle samples from orchards being submitted for dispensation purposes, in order to protect the integrity of the system. Arrangements will be made with owners/managers in advance.**

This testing requirement implies that, depending on the region; first samples should be taken from late January.

Should a dispensation be granted, then the shipping code must reflect the dispensation (harvest) week plus 8 weeks for the 2-digit shipping week.

#### **Requirements for early shipping (less than 8 weeks) of Forelle/Vermont Beauty pears are:**

DAFF will no longer be giving dispensations for earlier shipping as a new protocol has been developed, as follows:

- (i) Shipping destination from 5 weeks or longer

The producers or the exporters have to provide PPECB inspectors with the following: Name of ship and shipping line; the container numbers; provision of booking form; provision of bill of lading; certificate of analysis from competent laboratory (e.g. Hortec, etc.) and provision of proof of arrival of fruit at intended destination (tracking result, indicating last discharge port per container number).

- (ii) Vessels loading in one or more SA port(s) and departing from another SA port within the protocol period.

The producers or the exporters have to provide PPECB inspectors with the following: Name of ship and shipping line; certificate of analysis from competent laboratory (e.g. Hortec, etc.).

#### **Stacking/Shipping**

The shipping week commences on Monday. No dispensations will be granted for fruit to leave on the Sunday before the designated shipping week. Should the stacks open in the preceding week, fruit may be loaded provided that the name of the vessel is provided to PPECB.

#### **Local Market Regulations**

Forelle (Vermont Beauty) has a high propensity to become mealy within 8 weeks of storage. In order to protect the quality of Forelle (Vermont Beauty) on the local

market, the Forelle Producer Association is implementing an 8-week cold storage requirement from the first official area release date (not including dispensations). In other words, if the first release date for the first region is week 6, then Forelle can only be marketed locally in week 14. Prokon has been contracted to monitor this requirement and take appropriate steps should a deviation from this procedure occur. In the interests of the cultivar and your brand name, it is advisable not to market Forelle (Vermont Beauty) on the local market before the 12 week cold requirement has been reached.

### Transgressions and circumvention's of the regulations

No system is foolproof and various loopholes exist in the protocols. Given the risks and implications for the long-term viability of Forelle if marketed before the minimum 12-week storage period, it is in the interests of Forelle producers and exporters to adhere to the existing requirements until an alternative is put in place. Self-regulation and protection of brand names is preferable to policing mechanisms. SAAPPA has, however, indicated that should information of transgressions come to light, it is prepared to name the transgressors.

Producers and exporters are urged to adhere to the proposed protocol for this flagship pear cultivar. Should anything be unclear or should you require more information, please feel free to contact the undersigned.

**RICHARD HURNDALL**  
**MANAGER: RESEARCH & TECHNOLOGY**  
 G/RICHARD/FORELLE /11 FORELLE ENG

### Reference

De Vries, P. Ripening and Quality of Forelle Pears. Deciduous Fruit Grower, May/June 2001: 10 - 11.

### Local Market Regulations

Quality factor	Class 1	Class 2	Class 3
----------------	---------	---------	---------

#### Blush

(cc) Forelle	As depicted in colour plate no. P.16 photos <b>1-12</b>	As depicted in colour plate no. P.16 photos <b>1-12</b>	-
(ee) Vermont Beauty	As depicted in colour plate no. P.16 photos 10-12 <b>with the tolerance of 20%</b>	-	-
(j) Lack of red blush/faulty colour in Forelle	20%	-	-

## AVERAGE MAXIMUM PRESSURE READINGS IN KILOGRAM

| Forelle/Vermont Beauty

| 6,8

### Export Standards

#### Blos/Blush

Gehaltefaktor/ Quality factor	Ekstra Klas/ Extra Class	Klas 1/Class 1	Klas 2/Class 2
(f) Forelle	Soos uitgebeeld in Kleurplaat nr. P16 foto nr. 1-10/As depicted in Colour plate no. P16 photo no. 1-10	Soos uitgebeeld in Kleurplaat nr. P16 foto nr. 1-10/As depicted in Colour plate no. P16 photo no. 1-10	Soos uitgebeeld in Kleurplaat nr. P16 foto nr. 1-10/As depicted in Colour plate no. P16 photo no. 1-10
(g) Vermont Beauty	Soos uitgebeeld in Kleurplaat nr. P16 foto nr. 10-12/As depicted in Colour plate no. P16 photo no. 10-12	Soos uitgebeeld in Kleurplaat nr. P16 foto nr. 10-12/As depicted in Colour plate no. P16 photo no. 10-12	Soos uitgebeeld in Kleurplaat nr. P16 foto nr. 10-12/As depicted in Colour plate no. P16 photo no. 10-12

#### Misvormdheid/Malformation

(b) Forelle/ Vermont Beauty	Mag nie voorkom nie/ Shall not occur	Soos uitgebeeld in kleurstel nr. P.24 foto nr. 1-6A, 1B, 3B en 5B: Met dien verstande dat skilverruwing nie voorkom nie/As depicted in colour set No. P.24 photo No. 1-6A, 1B, 3B en 5B: Provided that russetting does not occur	Soos uitgebeeld in kleurstel nr. P.24 foto nr. 1-6A en 1-6B: Met dien verstande dat skilverruwing nie voorkom nie/As depicted in colour set No. P.24 photo No. 1-6A and 1-6B: Provided that russetting does not occur
<b>Netagtige Skilverruwing/Retiform Russetting</b>			
Forelle/ Vermont Beauty		As depicted in colour chart no. P18 Photo no.2/ Soos uitgebeeld in Kleurplaat nr. P18 foto nr 2	As depicted in colour chart no. P18 Photo no.5/ Soos uitgebeeld in Kleurplaat nr. P18 foto nr 5

**Sonbrand/Sunburn**

(i) Forelle  
(Blos)/Forelle  
(Blush)

Soos uitgebeeld in  
Kleurplaat nr. P25B  
foto nr. 2 / As  
depicted in Colour  
plate no. P25B photo  
no. 2

Soos uitgebeeld in  
Kleurplaat nr. P25B  
foto nr. 4 / As  
depicted in Colour  
plate no. P25B photo  
no. 4

Soos uitgebeeld in  
Kleurplaat nr. P25B  
foto nr. 6 / As  
depicted in Colour  
plate no. P25B photo  
no. 6

(ii) Forelle  
(Groen)/  
Forelle  
(Green)

Soos uitgebeeld in  
Kleurplaat nr. P25A  
foto nr. 1 / As  
depicted in Colour  
plate no. P25A photo  
no. 1

Soos uitgebeeld in  
Kleurplaat nr. P25A  
foto nr. 1 / As  
depicted in Colour  
plate no. P25A photo  
no. 1

Soos uitgebeeld in  
Kleurplaat nr. P25A  
foto nr. 10 / As  
depicted in Colour  
plate no. P25A photo  
no. 10

**MAKSIMUM TOELAATBARE AFWYKINGS VOLGENS GETAL / MAXIMUM PERMISSIBLE DEVIATIONS BY NUMBER**

<b>Gehaltesfaktor/ Quality Factor</b>	<b>Ekstra Klas/ Extra Class</b>	<b>Klas 1/Class 1</b>	<b>Klas 2/Class 2</b>
9. Faulty colour or absence of red blush in the case of Forelle, excluding lack of red blush in the case of Forelle	3%	10%	10%
10. Lack of red blush in the case of Forelle	5%	10%	10%
11. Too much red blush in the case of Vermont Beauty	20%	20%	20%

<b>Kultivar/Cultivar  Variëteit/Variety</b>	<b>Alle klasse/All classes</b>	
	<b>Minimum kg</b>	<b>Maksimum/Maximum</b>
Forelle/ Vermont Beauty	4,5	6,8