

CHAPTER 2

Recommended support procedures and handling protocols

3. PRE-COOLING

- Besides some peach and nectarine cultivars, as shown in Table 4, fruit must be pre-cooled as soon as possible after harvest. Cool fruit to just above the dew point temperature of the pack store with forced air of $< 20^{\circ}\text{C}$ (in a high-humidity cool room) and switch the fans off or reduce the air speed as soon as the target temperature is reached, to minimise drying out of the fruit.
- The dew point of the pack house can be determined by means of a psychrometric chart and a dry bulb/wet bulb psychrometer or electronic hydrometer. (Note that the dew-point temperature is the temperature at which moisture on the fruit condenses, with accompanying negative results. Refer to the attached psychrometric chart (figure 1) for the determination of the dew point temperature or contact the University of Stellenbosch for advice (Marius Huysamer)).
- The use of hydrocooling, by which field heat can be removed most effectively, is naturally also an option. However, attention must then be given to treatment of the water with chlorine, in order to limit fungus infections.