

## CHAPTER 2

### Recommended support procedures and handling protocols

#### 5. PALLETISING

- Use approved packaging material and effective methods to ensure strong pallet loads that can withstand the entire handling chain and that will ensure that the fruit arrives on the overseas markets in a good condition and has good appearance.
- Be especially alert to the appearance of fungal growth on pallets, as this can lead to rejection.
- Ensure that the pallet height is no more than 2.1m, otherwise the pallet will be damaged during shipping. Pallets that are too high also retard air-flow, with resultant negative effects on cooling. (So called “Hi-cube” pallets, that are shipped in the high integral containers, may be higher than 2.1m.) Ensure that the pallet is not above the ‘red line’ in the container.
- Complete pallet loads as packed cartons become available and place under cool conditions awaiting inspection. Ensure that the thermocouple wires are positioned in the pallet according to prescription, to be able to measure pulp temperature in the middle of the pallet. Note that little cooling will take place unless pallets are under forced cooling.
- Because of the climacterium (associated with increased respiration, formation of ethylene and therefore also increase in temperature of stone fruit after harvest) the pulp temperature of stone fruit will increase if the fruit in the middle of the pallet is not adequately cooled.
- Attach the necessary pallet stickers to the pallet to reflect the content of the load correctly and clearly. Each pallet must be identified with a unique bar-code sticker to ensure that the pallet load can be followed throughout the entire handling chain.
- Ensure that straps are always bound firmly, especially prior to handling and sending.