

Plum Cultivar Shipping Regime Guidelines 2023/2024

October 2023

Important

1. This information is guidelines and not regulations.
2. The optimum regime for a cultivar is determined by seasonal climatic conditions, micro climates, soil type, maturity and packaging.
3. The use of plastic bags must be carefully considered in terms of possible quality defects and choice of temperature regime.

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
Flavoring	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) Note: Laetitia should not be cooled to below 4.0°C within 24 hours and not to below 0.0°C within 48 hours	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
Ruby Star	ST: PD1	Red on yellow	Yes
Ruby Sun	DT: PD7	Maroon or dark red	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 (SmartFresh SM treated)	ST: PS1 (Only if DT cycle has been completed locally) DT: PSY (If warming takes place en route)	No 4 (worst coloured side of fruit) on PL19 colour chart	shrivel sheet or 54x2mm perforated

	<i>(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)</i>	No fruit of No 8 or more	bag
Southern Belle	DT: PD7	Black	Yes
Souvenir	DT: PD5 or PD7 ST: PD1 <i>(Only with 80% - 90% red colour and TSS>14-15%)</i>	Min 30% Red	Yes
Sunbreeze	DT: PD7 to PDX <i>(Depending on maturity)</i> 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 (PR 93-23)	DT: Strongly recommended (PD 9) ST: Not recommended	Light yellow	

Category B: Licensed Cultivars

1. These cultivars are 'newer' and have not been tested to the same extent of established cultivars (Category A).
2. The guidelines listed below are supplied by cultivar owners and Hortgro cannot be held accountable for their accuracy.
3. Due to the short history of these cultivars, it is proposed that exporters keep in contact with the license-holders for adjustments needed because of seasonal circumstances.

Cultivar	Shipping Regime	Colour	Shrivel Sheet
African Rose	DT or ST. (PD1 when fruit are more mature)		No
Black Diamond (Suplumeleven)			
Black Pearl	ST (PD1) or DT (PD7)		Yes
September Yummy	ST (PD1)		Perf Bag
Midnight Gold			
Fall Fiesta			
Ruby Crisp	ST (PD1) or DT		Yes
Black Splendor			
Green-Red	ST (PD1) or DT (PD5)		Yes
Afrigold	DT		Yes
Red Phoenix	ST (PD1)		Perf bag

Category C: SmartFreshSM treated

Songold (SmartFreshSM treated)	ST: PS1 <i>(Only if DT cycle has been completed locally)</i>	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 <i>(Only if DT cycle has been completed locally)</i>		

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

1. Please refer to PPECB's temperature instructions as contained in their protocol document Schedule1/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 (Handré Viljoen) 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.