

## **Palletising**

- Use approved packaging material and effective methods to ensure strong pallet loads that can withstand the entire handling chain, ensuring that the fruit arrives in the overseas markets in good condition and with an appealing 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 (or 2.35m in the case of pallets destined for “high cube” (FEU) integral containers); otherwise, the pallet will be damaged during shipping. Pallets that are too high also retard air-flow, resulting in negative effects on cooling. Ensure that the pallet is not higher than the ‘red line’ in the container.
- Complete pallet loads as packed cartons become available and place them under cool conditions while awaiting inspection. Ensure that the thermocouple wires are positioned in the pallet according to specifications to measure pulp temperature in the middle of the pallet. Note that little cooling will take place unless pallets are cooled under forced cooling.
- Due to the climacterium (associated with increased respiration, formation of ethylene and an increase in temperature of stone fruit after harvest), the pulp temperature of stone fruit in the middle of the pallet will increase if the fruit is not adequately cooled.
- Attach the necessary pallet stickers to the pallet to accurately and clearly reflect the content of the load. Each pallet must be identified with a unique barcode sticker to ensure that the pallet load can be tracked throughout the entire handling chain.
- Ensure that straps are always bound firmly, especially prior to handling and shipping.