The Third Interim Meeting of the Regional Expert Advisory Working Group -

REAWG

on Market Standards for Fresh Fruits and Vegetables

Guide to harvesting and maintaining the quality of apple and table grape quality

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Duress, Albania

South Eastern Europe
SWG RRD
Regional Rural Development Standing Working Group

SWG RRD initiative:

- Create short, simple and understandable manuals on the quality of fruit and vegetables in order to reduce post-harvest losses, increase the competitiveness of fruit and vegetable producers and achieve better quality of fruit and vegetables on the market
- Publish manuals in Croatian/Serbian, Macedonian, Albanian and English so that they are available to as wide a range of readers as possible

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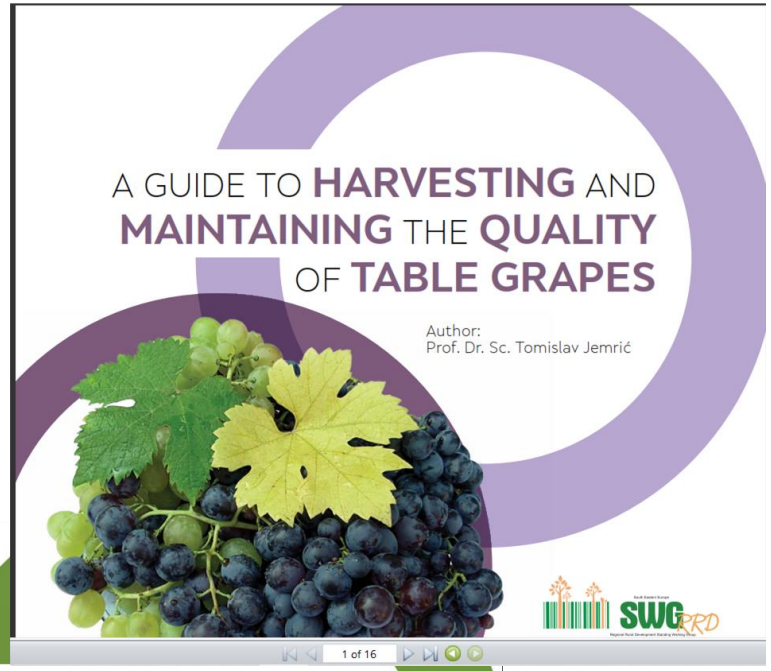
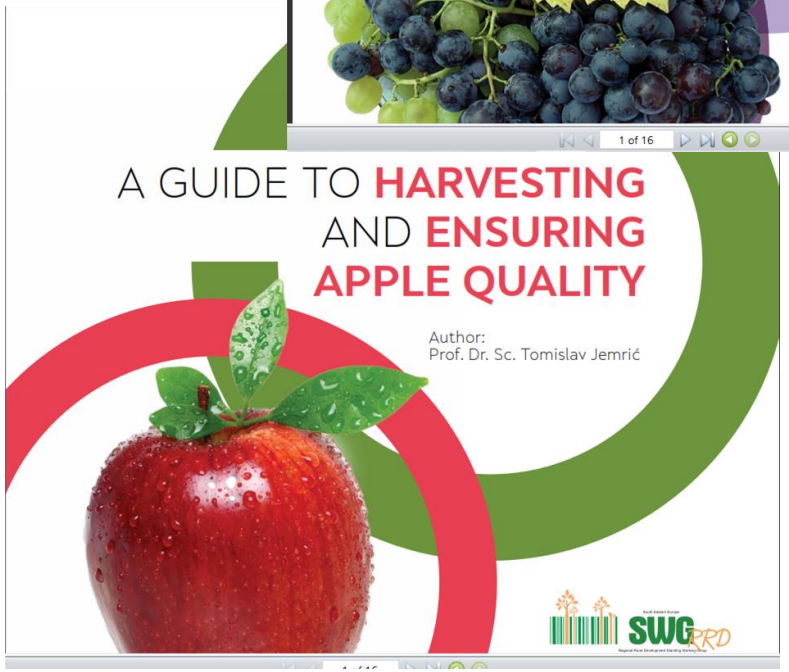
The manuals are intended for:

- fruit and vegetable producers
- fruit and vegetable traders
- consumers





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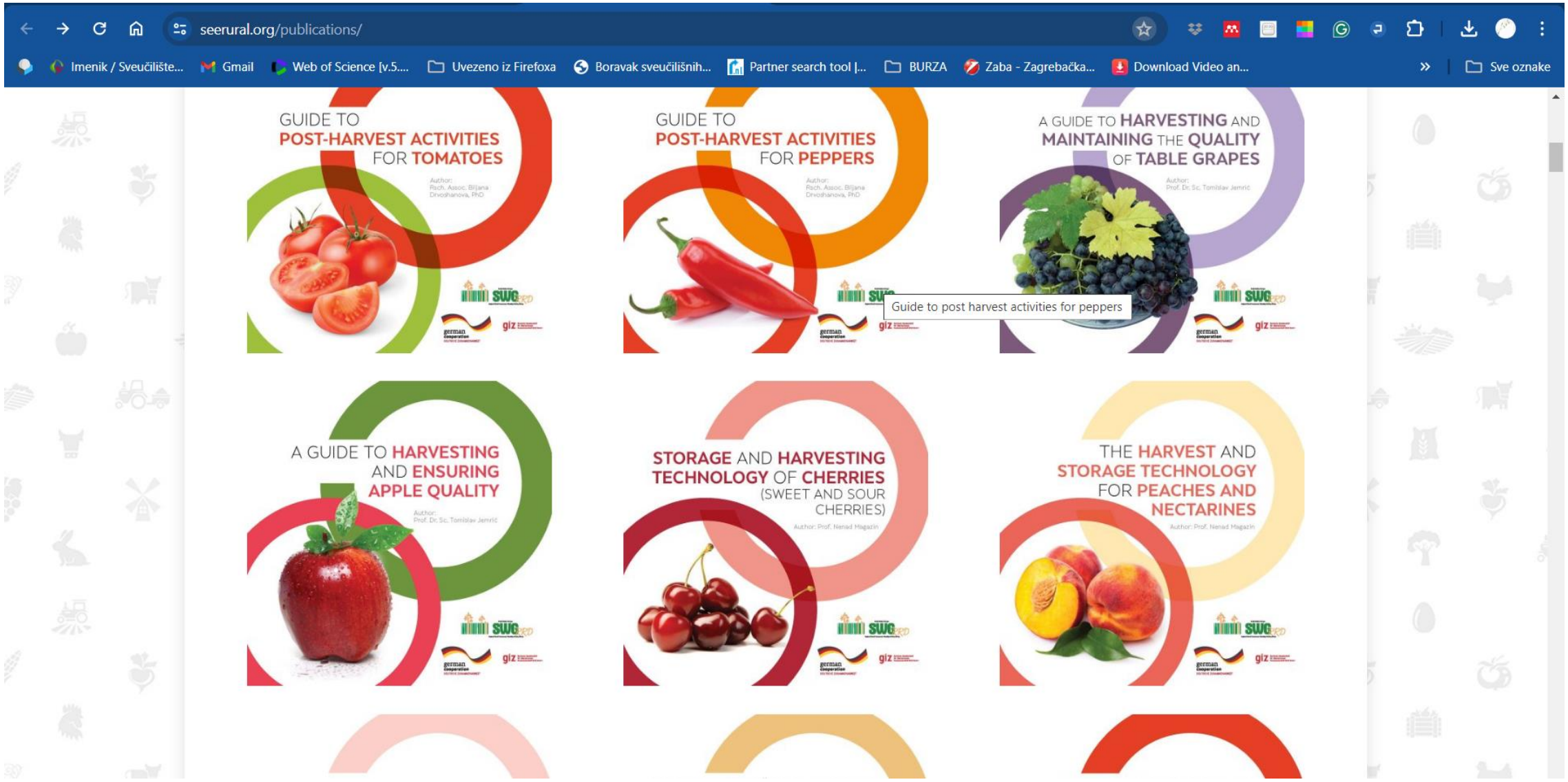

https://seerural.org/publications/

The aim:

- To introduce producers, traders and consumers with the basic maturity indices and quality indicators of apples and table grapes
- Help in identifying the most common defects and disorders of apples and table grapes
- Reduce postharvest losses of apples and table grapes

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A GUIDE TO **HARVESTING** AND **ENSURING APPLE QUALITY**

If, when shaking the harvested fruits, a noise is audible from a distance exceeding 1–2 m, substantial post-harvest losses might occur.

Multiple methods should be employed to evaluate the maturity of the apple fruit.

When the fruits are at an advanced stage of maturation, it is advisable to conduct the harvesting process with greater caution and at a slower pace.

Author: Prof. Dr. Sc. Tomislav Jemrić

A GUIDE TO **HARVESTING** AND **MAINTAINING** THE **QUALITY** OF **TABLE GRAPES**

Table grapes can only be harvested by hand with gloves.

Table grapes should be cooled as quickly as possible after harvest.

The ideal timing for harvesting is early morning or late evening.

Author: Prof. Dr. Sc. Tomislav Jemrić

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Table of content:

- A brief description of apple and table grape ripening
- Proper sampling for maturity assessment
- Maturity assessment tests
- Postharvest protocol
- Factors affecting postharvest quality
- Fruit defects and disorders

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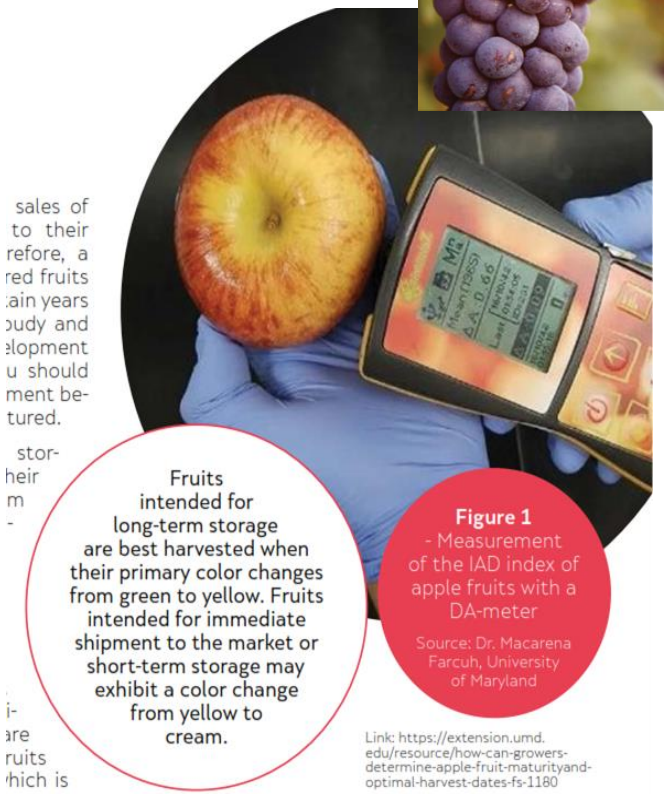
Maturity assessment tests

- General recommendations for optimal values are given for each indicator
- Due to the limited scope, it was only possible to give general recommendations
- The purpose is to make the reader aware and refer them to further reading



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FRUIT DEFECTS AND DAMAGES

Picture 6
- Petiole cavity rot

Source: OECD (2021), Apples, International Standards for Fruit and Vegetables, OECD Publishing, Paris,

https://doi.org/10.1787/12ebba9f-en-fr

Picture 7 - Bitter pits

Source: OECD (2021), Apples, International Standards for Fruit and Vegetables, OECD Publishing, Paris,

https://doi.org/10.1787/12ebba9f-en-fr

Picture 8
- Jonathan's spot

Source: OECD (2021), Apples, International Standards for Fruit and Vegetables, OECD Publishing, Paris

https://doi.org/10.1787/12ebba9f-en-fr

Picture 9
- Lenticel spots

Source: OECD (2021), Apples, International Standards for Fruit and Vegetables, OECD Publishing, Paris,

https://doi.org/10.1787/12ebba9f-en-fr

Picture 10
- Glassiness/ watercore of fruits

Source: OECD (2021), Apples, International Standards for Fruit and Vegetables, OECD Publishing, Paris

Picture 11
- Seed cavity rot

Source: OECD (2021), Apples, International Standards for Fruit and Vegetables, OECD Publishing, Paris

TABLE GRAPES DEFECTS AND DAMAGES

Figure 3
- Shriveled berries and browned stem

Source: OECD (2007), *Table Grapes*, International Standards for Fruit and Vegetables, OECD Publishing, Paris,

https://doi.org/10.1787/9789264031302-en-fr

Figure 4 – Sulphur dioxide damage

Source: OECD (2007), *Table Grapes*, International Standards for Fruit and Vegetables, OECD Publishing, Paris,

https://doi.org/10.1787/9789264031302-en-fr

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Thank you!

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