



Kiwi

Quality Care During Handling

India. Presently, Kiwi in India from Arunachal Pradesh is packed in cardboard boxes of 3-4 kg and some cases, in 10kg crates. Capacity is generally used for packing. Polythene liners in storage cases are very effective in maintaining high humidity and can be used to preserve fruits in good condition for a longer period.

To ensure the longest possible storage and transport life, kiwifruit is harvested at the pre-climacteric stage. To determine the stage of ripeness, the colour, size and brix value (sugar/acid ratio of the juice; at harvest min. 6,25% SSC - Soluble Solids Contents) of the fruit must be checked. Late harvested kiwifruits retain their firmness better than early harvested fruit and have higher SSC at harvest and when ripe .

To carry out trade, the firmness of the kiwi fruit is of utmost importance, as it is on this that the storage/shelf life for the wholesale, as well as the retail trade substantially depends. Roughly, the following stages can generally be distinguished:

Harvest time: Firmness: 15 - 20 lbs.

Optimally firm: >10 lbs (upon delivery)

Hard fruit: Firmness more than 5 lbs.

Sensitive fruit: Firmness between 2 and 5 lbs.

Soft fruit: Firmness lower than 2 lbs.

The fruit is eating ripe when the firmness drops below 2-3 lbs and having a minimum of 14% SSC.

Freshness Facts



RECOMMENDED OPTIMUM CARRYING TEMPERATURE
0,5°C / +0,5°C



HIGHEST FREEZING POINT
-1,5°C



ACCEPTABLE PRODUCT TEMP. AT LOADING INTO CONTAINERS
Max. 2°C above carrying temperature



OPTIMUM HUMIDITY
90%-95%

Ventilation setting for containers	0 m ³ /hr
Storage life	2-3 months,
Ethylene production	Low
Ethylene sensitivity	High
Modified / controlled atmosphere	3%-5% CO ₂ ; 1%-2% O ₂

The following graduations can be used:

Optimally firm

The fruit flesh is hard and does not deform even when subjected to considerable pressure.

Firm

The fruit flesh is hard but yields slightly to moderate pressure. At this stage the kiwi fruit is in excellent condition for transportation to the retailer.

Hard ripe

The fruit flesh clearly yields to moderate pressure. This fruit is still fit for being sold at retail stores but cannot be kept for a long period of time.

Ripe

The fruit flesh is kneadable, but not soft or pulpy. This is the ideal stage for consumption.

Overripe

The fruit is soft, pulpy, watery, or shriveled and loses its commercial value.

Transportation

Local transportation of Kiwi is mostly done via trucks/ lorries. Long distance transport is very limited and is done in reefer containers and ships. From observation of kiwi fruit arriving on European markets the most serious defect is excessively soft fruit. Cargo parties (mostly large importers) claim that in the event of soft merchandise, the storage, shelf-life and flavour are impaired. As wholesalers (and retailers) are mostly very reluctant to buy this fruit in non-optimally firm condition, allowances are often needed. High quality kiwifruit should not be shrivelled and should be free from sunscald, scars, growth cracks, insect injury, bruises, internal breakdown, and decay.

