

Afrupro Pack house: Litchi harvesting instructions for producers during the 2017 / 18 season

1. Before the end of September 2017 each producer packing at Afrupro pack house must supply the following information to Lizelle Drotskie on office@aftrupro.co.za:
 - 1.1 A list of all orchards with block numbers where applicable
 - 1.2 The cultivar per orchard
 - 1.3 The expected yield per orchard for the 2017/18 season

2. Fruit samples must be delivered to the Afrupro pack house laboratory on the following dates:
 - 2.1 October 2017:
 - 2.1.1 Ten fruit samples per block/block-portion during the first half of the month
 - 2.1.2 Ten fruit samples per block/block-portion during the second half of the month

 - 2.2 November 2017 until the harvest in December 2017:
 - 2.2.1 Five fruit samples per block/block-portion per week

3. The samples must be taken as follows:
 - 3.1 All samples excluding the penultimate and last sample before harvest date:
 - 3.1.1 Pick ten of the most mature fruit from the most mature bunches
 - 3.1.2 Pick a second set of ten fruit from the least mature fruit in the orchard
 - 3.1.3 Pick a third set of ten fruit with intermediate maturity

4. Inexperienced producers must please contact Joao dos Ramos at Afrupro pack house if they are uncertain about the extent of variation that exists in their orchards.

5. Further information regarding the above sampling technique:
 - 5.1 Select each individual fruit from a separate bunch
 - 5.2 Base the maturity estimation on:
 - 5.2.1 Fruit size
 - 5.2.2 Fruit colour
6. The Afrupro pack house laboratory will take the following measurements:
 - 6.1 Total soluble solids (TSS) per individual fruit
 - 6.2 Diameter per individual fruit
 - 6.3 Fruit colour evaluation / rating (Litchi growers association)
 - 6.4 Titratable acids (TA) per 10 fruit sample
7. The laboratory will capture the results and forward it to Afrupro growers.
8. The following (preliminary) cut off point values apply:
 - 8.1 Mauritius
 - 8.1.1 Start of harvest TSS : TA = 25:1
 - 8.1.2 End of harvest TSS : TA = 50:1
 - 8.2 McLean's Red
 - 8.2.1 Start of harvest TSS : TA = 25:1
 - 8.2.2 End of harvest TSS : TA = 50:1
9. Decisions regarding the intake date and export procedure (e.g. air freight, sea freight, sulphur fumigation, MA bag, on the stalk, etc.) and volume coordination will be given through to the

producers by the Afrupro pack house manager after conferring with the marketing manager based on the following information:

- 9.1 The availability of fruit maturity data.
 - 9.2 The historical fruit quality of the producer
 - 9.3 Climatic considerations
 - 9.4 Market considerations
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10. Harvesting must take place as follows:
 - 10.1 Start harvesting at day break
 - 10.2 Stop harvesting at 10h00
 - 10.3 Keep all lug boxes in the shade during the harvesting period and keep covered with a damp cloth
 - 10.4 Following 10.2 above, deliver the lug boxes to the pack house without any delay
 - 10.5 Measure the pulp temperature at intake
 - 10.6 Under no circumstances must fruit stand over until the next day