

# Keeping Summer Stonefruit

# DRIBBILICIOUS



The Summer Stonefruit season has arrived and to make it the best ever, we've prepared this simple retail guide.

Here are a few tips on what to look out for this season when selecting the best stonefruit for your customers and the best way to store it to keep it 100% dribbilicious!

## Selection

### Step 1: Look

The sweetest nectarines have small white spots (speckle) on the top half.

Plums and nectarines come in a range of colours and generally become dull just before they are ready to eat.

Apricots vary from yellow to orange with a red 'blush'. Wait until they lose any green background before consuming.

Stonefruit with a bright green background colour is immature and will NOT ripen to customer satisfaction.

Remember, stonefruit should have eye appeal and be free of bruises.

### Step 2: Smell

Fruit should have a delicate sweet fragrance.

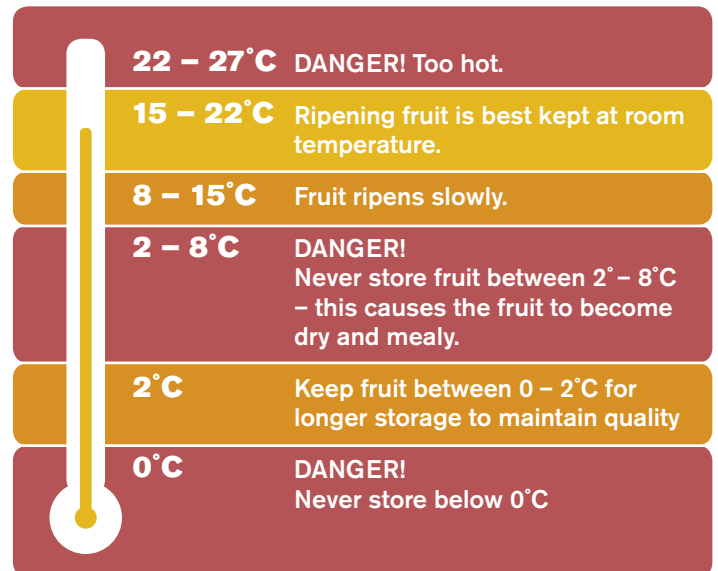
### Step 3: Taste

Test the fruit daily to check its eating quality. If it's very firm and acidic to taste, the fruit is immature. If it's dry or mealy, it has been stored at the incorrect temperature.

### Step 4: Touch

Stonefruit is best just as it starts to soften and should 'give' slightly when squeezed.

## Storage Temperatures



Only keep enough fruit for 2-3 days sales to avoid the quality deteriorating.

## Handle Fruit Carefully

- Stonefruit bruises easily – minimise handling by displaying in the original trays. Avoid stacking fruit more than 2 deep when loose.
- Fruit which has been bruised by squeezing or dropping should be discarded.
- Brown Rot is a fungal disease usually found around the stem. Discard fruit with brown rot as it can transfer to other fruit.

## Problems

Report any quality problems to your supplier or distribution centre, especially if:

- The fruit looks immature.
- The fruit is sour and lacks aroma.
- The tray has more than a few pieces of bruised fruit.
- The tray has more than two pieces of fruit showing fungal decay.
- The fruit has no juice and is browning in the flesh.

Know-how for Horticulture™



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