# Supply Chain Success: Stepwise Cooling

## "ACCLIMATISE" YOUR FRUIT

An alternative method to rapid cooling your fruit after harvest. It is now recommended to bring down the internal temperature of your fruit in a two-step process over 48 hours.

### **HOW IT WORKS**



2-8 Weeks
Arrival at market

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Storage on Pallets



Up to 48hrs
Rapid Cooling on Pallets

O°C - 2°C

# **BENEFITS**

- Likely reduction of susceptibility to storage disorders - such as browning and softening - after long-term storage or sea freight export
- Reduces the time fruit spends in the 'kill zone' (3-8°C) due multiple cooling and warming periods. This improves fruit quality after storage
- Potential reduction in refrigeration energy during process due to lower peak refrigeration requirements

### **CONSIDERATIONS**

- Stepwise cooling is recommended immediately after harvest, as a part of the packing process
- Ideally rapid cooling (moving from 12°C to 2°C) will happen after packing to maximise benefits but can be done in bins if required
- 'First in, first out' approach should be used to ensure preconditioning doesn't last more than 48 hours

For further information visit the Horticulture Industry Networks site: https://hin.com.au/networks/profitable-stonefruit-research

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