

CRI Postharvest Workshops 2023

The 2023 CRI Postharvest Workshops were very well attended across the six regions where they were presented, reaching record numbers in the Eastern and Western Cape. By Catherine Savage



Catherine Savage

This year the CRI Postharvest Workshop agenda was structured around the broad topics of economics and maintaining shelf-life.

Session one of each workshop started with a message from the main joint sponsors of the event, ICA and Citrashine, and area feedback from a representative of the growing region. The rest of the first session was focused on the economic considerations of exporting citrus, with Dr Kandas Cloete

– a guest speaker from the Bureau for Food and Agricultural Policy (BFAP) – sharing the results of their study on the citrus industry. This session also covered an update on the logistics chain and some crucial information about market access.

Session two dealt with considerations for shelf life before and after the packhouse. This included the topic of cooling, including pre-cooling and the rind disorders that can

occur. Another important topic that was presented was packaging and the cost implications of using inferior cartons and poor palletising practices in the packhouse. The final talk covered the key importance of good harvesting practices.

Day one ended with Happy Hour, sponsored by our platinum sponsors Maf Roda and HB Fuller.

Day two had **session three** focusing on packhouse practices. Talks covered everything from the phytosanitary pests to look for in the packhouse, to food safety and water quality, as well as practical and useful information on packhouse maintenance. **Session four** kept the focus on packhouses, but with a greater emphasis on decay control. Discussions included management of imazalil sulphate, the wax application and an update on sour rot control.

Many of these talks over the two half-days touched on basic principles that packhouses will need to keep in the forefront of their minds. There is no room for mistakes in packhouse practices, as we all face a potentially challenging packing season.

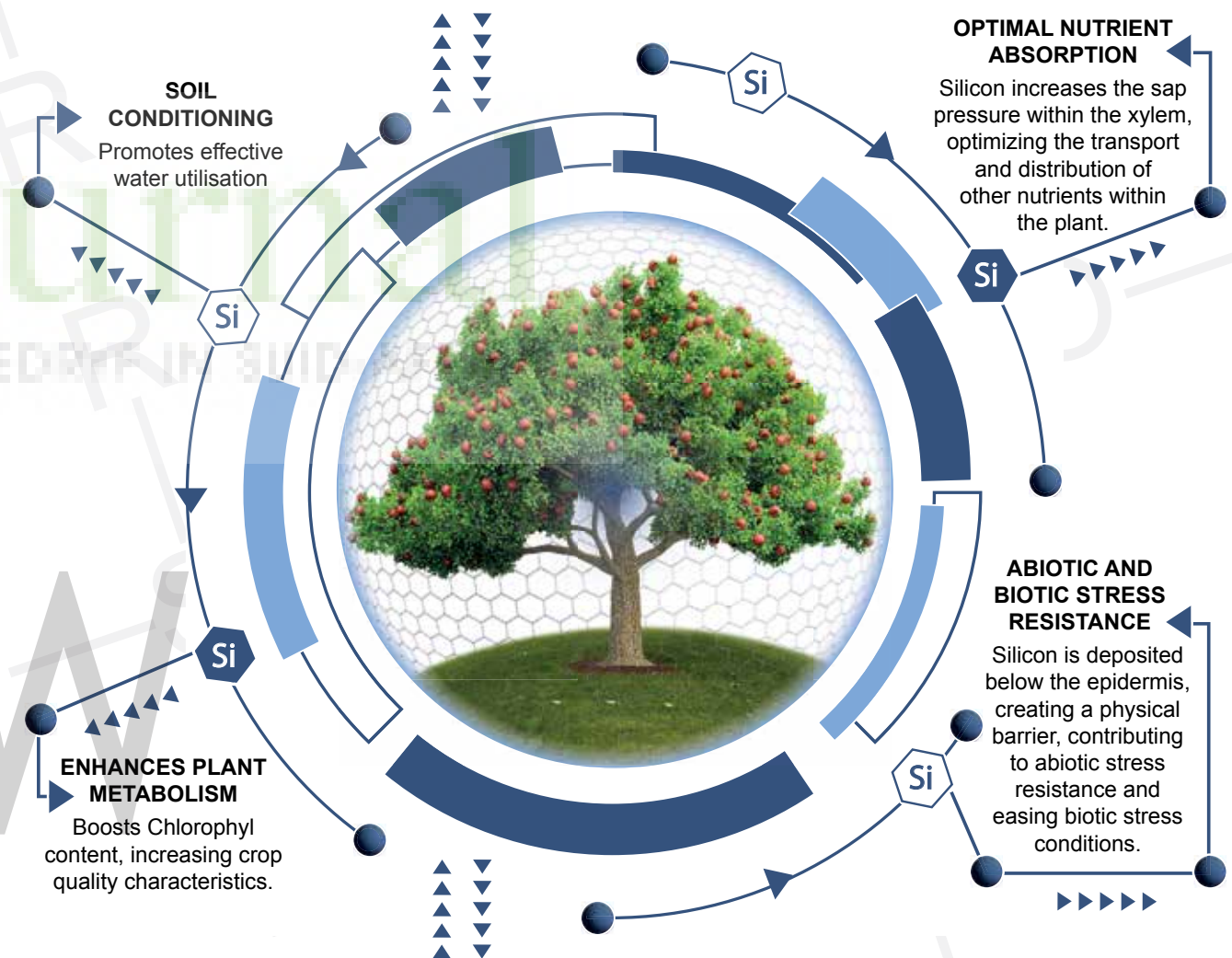
We would like to extend our thanks to all our sponsors and delegates who attended the 2023 CRI Postharvest Workshops, and we wish them a successful packing season.

Left: Delegates at the Eastern Cape workshop



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