

GOOD PICKING *Practices*

Harvesting was a contributing factor to poor 2022 fruit quality outcomes. Poor practice resulted in an increase in non-pathogenic fungal growth (NPFG) and rots. **What can you do this season to help?**



KEEP JUICE OFF FRUIT



GLOVES

- Keep gloves clean
- Change gloves **immediately** if you get juice on them.



BARE HANDS

- Rings removed, nails short
- Wash and dry hands **immediately** if you get juice on them.



PICKING BAGS

- Keep juice out of bag
- Clean all juice off bags **immediately**.

PICK GENTLY



PLACE FRUIT IN BAGS

- Remove entire stalk
- Hands in the bag before releasing fruit – don't let it drop, or it could rot.



EMPTY BAG GENTLY

- Put the bottom of the bag close to the surface of bin or on fruit when emptying.



Zespri KiwiPointers
Gloves & Picking
Bag Video



Zespri KiwiPointers
Picking Video

COMMUNICATION IS CRUCIAL

WITH THE GROWER

- Talk about the harvest plan
- Agree on the picking practices for the orchard
- Agree on how to deal with issues that arise during picking
- Ask the growers to be onsite.

SUPERVISORS ARE READY TO GO AND ARE:

- Well trained
- Focused on supporting pickers to pick well and empty bags carefully
- Talking to their pickers and their growers regularly.



WHAT PROBLEMS DO POOR HARVESTING PRACTICES CAUSE?

NOT FIT FOR SALE



FUNGUS / MOULD

NOT FIT FOR SALE



SOFTS / EXPLODING

NOT FIT FOR SALE



PUNCTURES / ROTS

FOR INFO ON GOOD PRACTICE THIS HARVEST SEASON, SCAN THE QR CODES:



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