

THE APPLE JOURNEY WITH AGROFRESH



NEAR HARVEST / IN THE ORCHARD

- Picked by hand and transferred to bins
- Harvested according to size and color
- Optimal size varies depending on customer demand
- 48-count box / 216-count bag



HARVEST



TRANSIT TO WAREHOUSE

- Wash/Sanitize/Fungicide/Coating
- Apples are held in controlled atmosphere until ready for packing



STORAGE / SORTING / PACKING

- Boxes packed and stored for shipping
- Shipping to distribution centers and stores



REFRIGERATED TRANSPORT



DISTRIBUTION / RETAILER

- Apples are delivered from packing houses
- Fruit is held at distribution center for up to 48 hours, and then sent to stores
- Shelf life is about 7 days

THREATS TO QUALITY

- Inclement Weather
- Cost / Shortage of Harvest Workers
- Fruit Drop
- Poor Color & Size
- Damage from Birds

THREATS TO QUALITY

- Watercore
- Internal Browning
- Scald
- Bruises
- Lenticel Breakdown
- CO₂-Related Disorders

PRE-HARVEST SOLUTIONS



POST-HARVEST PRODUCTS AND PACKLINE SOLUTIONS



THREATS TO SALES

- Short Shelf Life
- Fungus Growth
- Firmness
- Poor Appearance



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