



WA Growers Participating in trial: Andrew Pergoliti (Harvey Citrus), Doug Butcher (South West Fruit Company), John Martin (Westralian Fruits), Ned Taddei (Sandgroper Citrus Gingin), Shane Kay (Sandgroper Citrus Bindoon)

Tracking storage temperature from pack house to retail outlet

Storage temperatures play a vital role in the freshness and quality of fruit post harvest. Last season the WA Retail Development Project identified possible deficiencies in the way fruit is stored and handled after it leaves the packing shed. During the main navel season fruit from the eastern states and WA showed signs of incorrect storage with wax breakdown problems and the development of off smells and flavours.

In response to this problem it was decided that temperature data loggers be placed in fruit boxes to monitor storage temperatures between the packing shed and retail outlet.

Twelve loggers will be placed in fruit consignments destined for the WA market from local and interstate sources. Six will be placed in boxes from local packing sheds in Harvey, Bindoon and Gingin and the remainder in consignments of fruit from Queensland, South Australia and Victoria.

Loggers will record temperature every 60 minutes from the time fruit is placed in the box until the box is opened at the retail outlet. Loggers are able to store 85 days worth of readings. Each logger has a three year life span and further missions will be run if the initial mission is successful or if further information is required.

For further information Please contact Helen Ramsey, Department of Agriculture and Food, Waroona, phone 08 9733 7714.

The logger is 15mm diameter across the top, actual size pictured.

