

# 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.



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Gloves & Picking  
Bag Video



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Picking gloves are optional

## 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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