



PREPARATION OF PRODUCE FOR THE EXPORT MARKET



GUIDELINES

- Produce intended for the export market should maintain their quality i.e. appearance, texture, taste, nutritive value and be pest free
- This can only be achieved by good, proper handling after the crop is harvested
- The use of padded bins/trays or baskets should be provided when harvesting, so as to cushion these crops



GUIDELINES

- Produce destined for Caribbean especially Barbados, Antigua, St. Lucia and Trinidad need to be washed/cleaned and packed at the Packaging Facilities provided by GMC
- Post harvest handling in the final stage, is the process of producing high quality fresh produce.

PINEAPPLE

- **HARVESTING** – Depends on where your market is located.
- Local Market – fully ripe
- Overseas Market – mature, unripe fruits
- Stalks should be cut 1-2cm below the fruit
- Transporting should be done in plastic or wooden crates.



PINEAPPLE

- **GRADING & CLEANING-** Fruits which are undersized, oversized, over-ripe, damaged, bruised, or show fungal or insect damage should be disregarded
- **Barbados** – the stem should be cut very close to the base and the crown cut back to a length of 10 cm
- Wash and scrub fruit in soap solution containing 150 ppm free chlorine



PINEAPPLE

- Post harvest fungicide should be applied to the solution to reduce decay.
- Fruits should be uniform and of good quality



PLANTAIN

- HARVESTING – Cut through the pseudostem 2m from the ground.
- Avoid piling when bunches are taken from the field to the collection area
- Rudimentary grading - done to eliminate diseased, damaged or over-ripe fruits.
- The fruit should not be exposed to the sun, rain or wind.
- Collection points for the harvested fruit should be shaded and easily accessible to vehicles for transportation.

PLANTAIN

- PACKING
- Local Market – transported in bunches & de-handled at the market site
- Caribbean & North American Market – packed in strong, well-ventilated cartoons containing 18kg (40lbs) of fruit.
- TEMPERATURE – Ideal temperature is 120 C



PUMPKIN

- Pumpkins should be manually harvested leaving 1 inch of stem attached to the fruit
- Pumpkins should be transported in wooden or plastic crates to the packaging facility.
- Grade to remove any diseased or physically damaged pumpkins as well as pumpkins that are too large or small based on you're your market requirements.



PUMPKIN

- Remove any adhering soil or surface stains with a soft cloth or cotton gloves.
- If washing is required, the water used should be sanitized using sodium hypochlorite.
- Packaging should be based on your market requirements
- Local & Caribbean – mesh sacks containing 3 – 7 fruits and weighing 23kg (50lbs).
- Extra-regional Markets – Strong, well-ventilated fiberboard cartons holding 19kgs (42 lbs) of fruit are ideal.
- Temperature – the optimum storage temperature is 12⁰ C.



CASSAVA

HARVESTING –The stem should be cut 30–50 cm.

CLEANING & WASHING - The surface of the cassava should be cleaned to meet market expectations.

- **Local** – Remove excess soil with a soft brush or cotton gloves
- **Caribbean & North America** - Carefully clean by submerging the roots in a tank of clean water sanitized with 150 ppm hypochlorous acid (household bleach).



CASSAVA

- **GRADING & SORTING** – Grade roots according to size, shape and amount of defects.
- Good quality cassava should be smoothed, firm fairly straight, and uniform in shape and size.
- In addition, the roots should be free from mechanical damage, decay and vascular streaking.
- **PACKAGING** – Place dry roots in clean, strong, well-ventilated cartoons.