

Fruit Sampling

for

QUALITY EVALUATION & LABORATORY ANALYSIS



1. Purpose

To ensure that representative fruit samples are collected in the orchard for quality evaluation/testing, as well as for fruit and peel analysis so that accurate prediction of bitter pit and quality sorting can be conducted.

2. Scope

Entire orchards earmarked for export.

3. Responsibilities

Management representative		communication with packhouse, farm manager, laboratory
Farm manager		communication with fruit sampling personnel

4. Procedures

Selection of representative trees: Select at least five trees in an orchard. The selected trees must be evenly spread out over the total area occupied by the orchard (see Figure 1) and represent the general/overall condition of the orchard's trees. Trees at the edge of the block and at the end of rows should not be sampled - they may be coated with soil/dust particles and/or differ in their nutrient status and irrigation regime from the rest of the block. Mark the trees. When follow-up/consecutive sampling is done, sample a healthy tree immediately to the west, then to the north, then the east and then the south of the marked trees.



Figure 1. At least five representative trees must be selected for sampling of fruit – these trees (e.g. the red dots) should be evenly spread throughout the orchard.





In orchards that have areas where trees differ, e.g. are weaker or diseased, instructions provided by the farm manager must be followed, e.g., either a separate sample must be taken or trees in that area must not be sampled at all.

Selection of representative fruit: From each of the representative/marked trees eight fruits must be picked as illustrated below.

Position around the tree	North	West	South	East
Position within the tree	One fruit inside canopy			
	One fruit on the outside of the canopy, but not sun exposed			

E.g. Four sides of the tree x (inside + outside) = **eight fruit per tree**.

Do not sample diseased, insect damaged, or inferior (e.g. poorly coloured or sun damaged) fruit that would not be considered for packing/export.

Packaging and transport of sampled fruit:

Place the fruit in a clean, properly marked, plastic bag on which the following is indicated:

- **Farm / company**
- **Block / orchard name**
- **Cultivar**
- **Sampling date**

Keep the sample cool – do not expose it for longer than 20 minutes to direct sunlight, and do not store it for longer than two hours at temperatures exceeding 25°C. Within 48 hours from the time that sampling was done, the sample must be sent to the laboratory for analysis. Ensure that the samples reach the laboratory within 60 hours since sampling.

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Please contact us for bulk sample discounts, sampling guidelines, or additional information

Nelspruit 013 752 4745 nelspruit@labserveanalytical.co.za
Stellenbosch 021 109 0000 stellenbosch@labserveanalytical.co.za
Tzaneen 015 013 0481 tzaneen@labserveanalytical.co.za



086 137 0290 www.labserve.net

