

## **Nourse Farms Cane Berry Post Harvest Handling 2013**

**Nate Nourse**

**Nourse Farms**

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### **Overview**

Harvesting Primocane and Floricane Red, Black and Yellow Raspberries, and Blackberries on 14 acres.

Berries are harvested every other day into half pint pulp baskets.

The best berries are transported to the cold storage.

Virtually no customer complaints, 1-2 per season!

### **Basic Strategy-Two distinct procedures**

Harvest all ripe fruit from plants including some under ripe and packing to ensure few to no bad berries present.

All fruit not sold that day is cooled to 33 degrees. Maintaining cold chain is very important!

### **Harvesting**

The best berries are delivered to the cooler.

Pickers have standards and procedures. Less than 20 bad berries per 6 half pint bucket.

Packers/Supervisors re-grade and pack berries into half pint pulp baskets.

### **Cooler and Cold Chain**

Regularly double check cooler temperatures with calibrated thermometers.

Most cooling equipment needs to be set 1 degree cooler to reach desired temperature.

Use temperature recorders to monitor/chart hourly by week.

Additional fans to help facilitate cooling and drying of berries.

We prefer to cap berries after cooling to reduce condensation.

### **Critical Issues**

Pay close attention to cooling system for ice buildup.

Set defrost clock to function during the night and early morning.

Respiration rates double from 32 to 41 degrees F causing shelf life to be cut in half.