

Processing the D'agen clones

Are there any differences????





Why??

- There is anecdotal evidence that each of the clones performs differently
- This season there was an opportunity to follow the fruit from harvest to packing
- Will there be any difference in overall quality?

How??

- Harvested in Darlington Point
- Transported to Loxton
- Dried at Loxton dehydrator





What was measured/recorded?

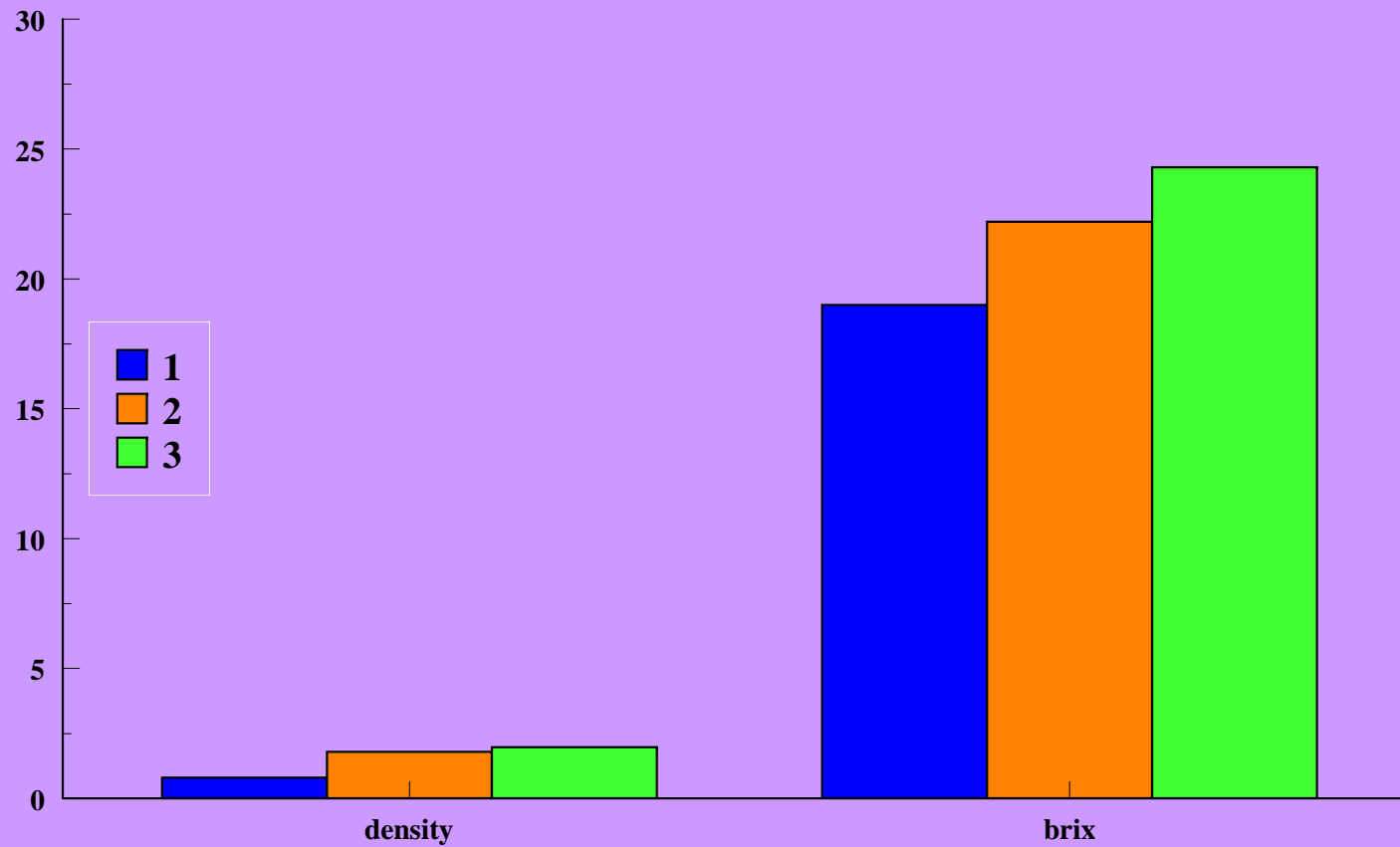
- Fresh weight
- Dry weight
- Soluble solids
- Fruit density
- Dry out ratio
- Moisture content
- Pitting response



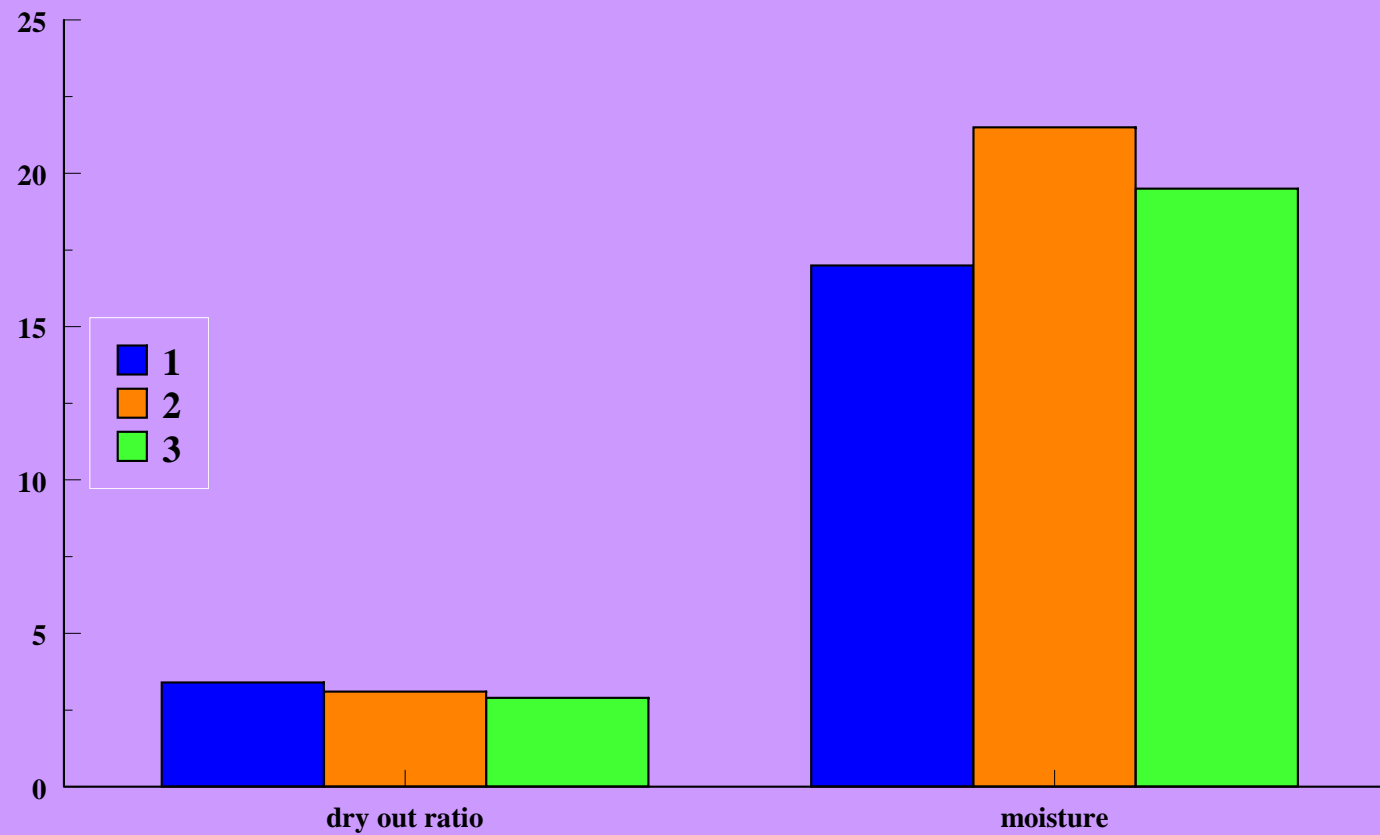
Results for this season

- Incomplete, still waiting on pitting performance
- Work needs to be repeated over 3 years to allow for seasonal difference

Results cont.



Results cont.



Where to next?

- All fruit will be kept separate through the pitting stage.
- The work will be repeated over the next 2 years