



SENSORS FOR SUMMERFRUIT

PARTNERS



IN SHORT

This Food Agility CRC project developed affordable and reliable sensors for Australian Summerfruit growers to non-destructively measure fruit maturity, quality and yield.

“Detecting and predicting internal disorders is potentially a game changer for the industry. Using the technology on fruit graders to determine cool storage duration and the risk of fruit disorders developing, the treatment of fruit prior to storage and the detection (and grading) of fruit with disorders is of particular interest to the Summerfruit industry.”

Dr Ian Goodwin, Agriculture Victoria

THE CHALLENGE

Australian Summerfruit (peach, nectarine, plum and apricot) growers and exporters must produce high yields of fruit that satisfy consumer preference attributes for size, taste, aroma, colour and texture. Export markets are very competitive, and Australia needs to be able to guarantee a quality product. However, fruit is a perishable product and Summerfruit are particularly vulnerable to deterioration in quality during storage, transport and handling

OUR APPROACH

This project successfully identified real-time sensors to assure the quality of Australian Summerfruit on arrival in domestic and export markets. Growers and packers now have objective data on when to pick and the need for changes to orchard and value chain management such as thinning, pruning and storage. Similarly, industry service providers now have the tools to provide timely advice to grower clients, and scientists can undertake research much more efficiently to advance knowledge for the industry. The partners in this project have strengthened their relationships with industry and the sensor technology companies have added value to their products.

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