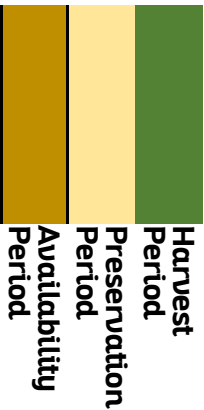


Fruktalina

Fruits with Taste

Fruit
Specification

Fruit	June	July	August	Sep	October	November	December	January	February	March	April	May
Cherry												
Sweet Early												
Samba												
Ferrovia												
Kordia												
Regina												
Skeena												
Apricot												
Kioto												
Orange Rubins												
Ferbaly												
Nectarine												
Big Bang												
Big Top												
Key Sweet												
Red Gold												
Orion												
Apple												
Gala												
Red Chief												
Fuji												
Granny Smith												
Cripps Pink												





Sweet Early

Dramatic, Bright, Resilient

- Skin:** Crimson red, crisp.
- Flesh:** Juicy, dense, firm, light red,
- Taste:** Sweet, slight sour notes, low acidity. Overall extremely satisfying eating experience.
- Stem:** Bright green, 5+cm
- Availability:** Early season – start to late June

Harvesting Specification:

- Firmness:** min 2.5 kgf/cm² or 55 durofel
- Sugar (SSC):** min 16 % brix
- Temperature:** max 28°C of pulp
- Size:** ~70% 28+
- Yield:** 300 kg/dka
- Skin Colour:**



Harvesting & Preservation Schedule

Variety	June	July	August
Sweet Early	<div></div> <div></div>		
Samba		<div></div>	
Ferrovia		<div></div>	
Kordia		<div></div>	
Regina		<div></div>	
Skeena		<div></div> <div></div>	<div></div>

Harvest Period

Preservation Period



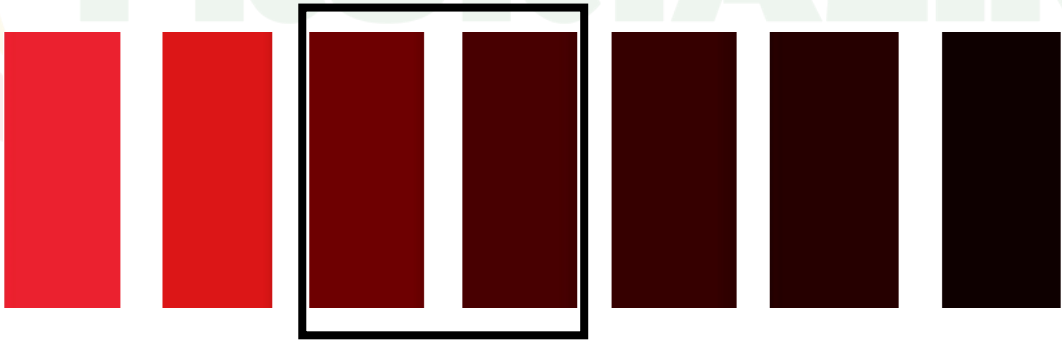
Samba

Heart-shaped, Rare, Large

- Skin:** Tender, garnet colour at maturity.
- Flesh:** Above average firmness, red with light yellow streaks.
- Taste:** Sweet, medium acidity, crispy
- Stem:** Bright green, 5+cm
- Availability:** mid-early – mid June

Harvesting Specification:

- Firmness:** min 2.5 kgf/cm² or 55 durofel
- Sugar (SSC):** min 17 % brix
- Temperature:** max 28°C of pulp
- Size:** ~70% 28+
- Yield:** 400 kg/dka
- Skin Colour:**



Harvesting & Preservation Schedule

Variety	June	July	August
Sweet Early	<div></div>		
Samba	<div></div>	<div></div>	
Ferrovia		<div></div>	
Kordia		<div></div>	
Regina		<div></div>	
SKeen		<div></div>	<div></div>

Harvest Period

Preservation Period



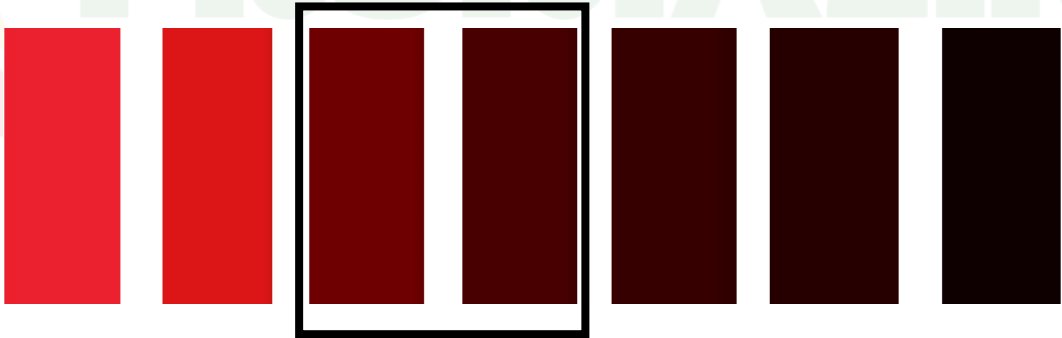
Ferrovia

Sweet, Fleshy, Balanced

- Skin:** Bright red to dark red, tight, crisp
- Flesh:** Above average firmness, red to dark red with small pit and more than average flesh.
- Taste:** Very sweet, very low acidity, outstandingly balanced.
- Stem:** Bright green, firm, 5+cm
- Availability:** mid-season – Start of June

Harvesting Specification:

- Firmness:** min 2.5 kgf/cm² or 55 durofel
- Sugar (SSC):** min 18 % brix
- Temperature:** max 28°C of pulp
- Size:** ~70% 28+
- Yield:** 400 kg/dka
- Skin Colour:**



Harvesting & Preservation Schedule

Variety	June	July	August
Sweet Early	<div></div>		
Samba	<div></div>	<div></div>	
Ferrovia		<div></div> <div></div>	
Kordia		<div></div> <div></div>	
Regina		<div></div> <div></div>	
Skeena		<div></div>	<div></div>

Harvest PeriodPreservation Period



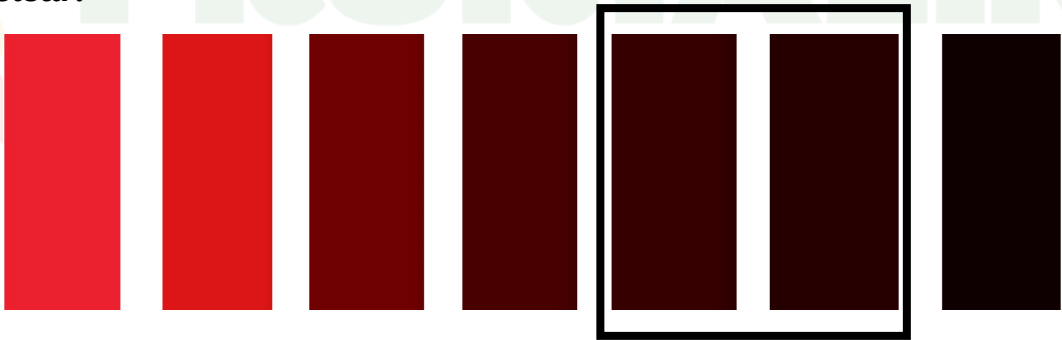
Kordia

Gentle Giant, Fleshy, Dark

- Skin:** Very Dark red, crisp.
- Flesh:** Medium firmness, red to dark red with small pit and more than average flesh.
- Taste:** Very sweet, very low acidity
- Stem:** Bright green, firm, 5+cm
- Availability:** mid-season – Start of June

Harvesting Specification:

- Firmness:** min 2.5 kgf/cm² or 55 durofel
- Sugar (SSC):** min 18 % brix
- Temperature:** max 28°C of pulp
- Size:** ~80% 28+
- Yield:** 400 kg/dka
- Skin Colour:**



Harvesting & Preservation Schedule

Variety	June	July	August
Sweet Early	<div></div>		
Samba	<div></div>	<div></div>	
Ferrovia		<div></div>	
Kordia		<div></div> <div></div>	
Regina		<div></div>	
Skeena		<div></div>	<div></div>

Harvest Period

Preservation Period



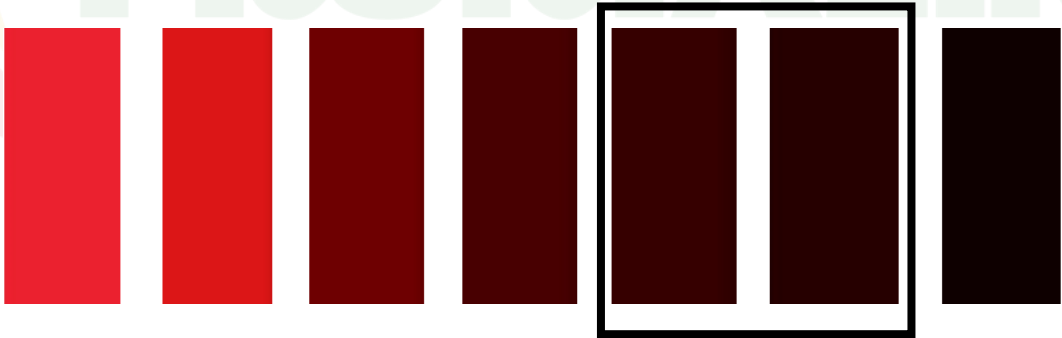
Regina

Dramatic, Large, Citrusy

- Skin:** Dark red, firm, crisp
- Flesh:** Crimson red, with above average firmness
- Taste:** Balanced, sophisticated.
- Stem:** Light green, 5+cm
- Availability:** mid-late season – July

Harvesting Specification:

- Firmness:** min 2.5 kgf/cm² or 55 durofel
- Sugar (SSC):** min 18.5 % brix
- Temperature:** max 28°C of pulp
- Size:** ~70% 28+
- Yield:** 800 kg/dka
- Skin Colour:**



Harvesting & Preservation Schedule

Variety	June	July	August
Sweet Early	<div></div>		
Samba	<div></div>	<div></div>	
Ferrovoa		<div></div>	
Kordia		<div></div>	
Regina		<div></div> <div></div>	
Skeena		<div></div>	<div></div>

Harvest Period

Preservation Period



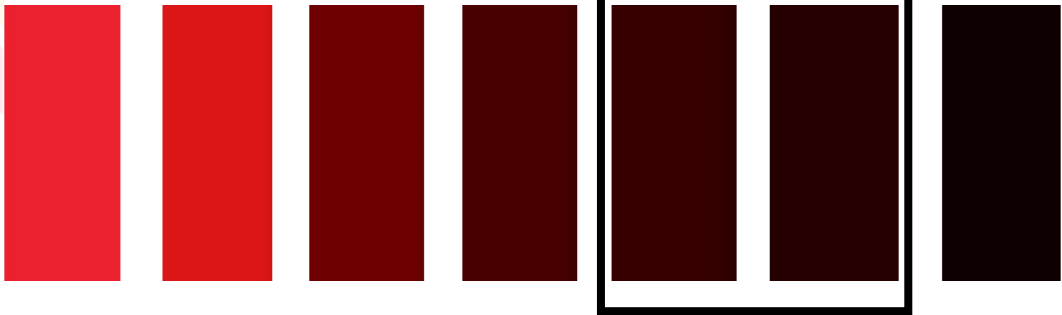
Skeena

Dark, Large, Citrusy

- Skin:** Dark red-to-black skin
- Flesh:** Dark red, with larger pit but more flesh with medium acidity.
- Taste:** Sweet and tangy
- Stem:** Light green, 2-5+cm
- Availability:** mid-late season – July

Harvesting Specification:

- Firmness:** min 2.5 kgf/cm² or 55 durofel
- Sugar (SSC):** min 18.5 % brix
- Temperature:** max 28°C of pulp
- Size:** ~70% 28+
- Yield:** 500 kg/dka
- Skin Colour:**



Harvesting & Preservation Schedule

Variety	June	July	August
Sweet Early	<div></div>		
Samba	<div></div>	<div></div>	
Ferrovia		<div></div>	
Kordia		<div></div>	
Regina		<div></div>	
Skeena		<div></div> <div></div>	<div></div>

Harvest Period

Preservation Period



Nectarines

Harvesting Specification:

Nectarines are harvested at high mature stage.

Sugar SSC:	11 - 15 % brix
Firmness:	40 - 60 N
Ground Colouring:	fully coloured for commercial harvest
Size:	A+
Titratable Acidity (TA):	0,5 - 0,8%
TA/SSC:	≥1,5

Delivery Parameters:

Nectarines are ripened in the packhouse to reach optimal transport and sale firms. At the time of delivery ripeness stage is aimed to be “ready to buy” RTB or “ready to eat” RTE

Firmness Delivery RTB: 20 - 40 N

Firmness Delivery RTE: 10 - 15 N

Variety	July				Aug				Sep				
Date	05-11	12-18	19-25	26-01	02-08	09-15	16-22	23-29	30-05	06-12	13-19	20-26	27-03
Big Bang													
Big Top													
Key Sweet													
Red Gold													
Orion													

	Harvest Period
	Preservation Period



Big Bang

The fruit is semi-large & shaped perfectly. The skin colour is almost entirely red and flesh colour is yellow. It is a moderately early variety.



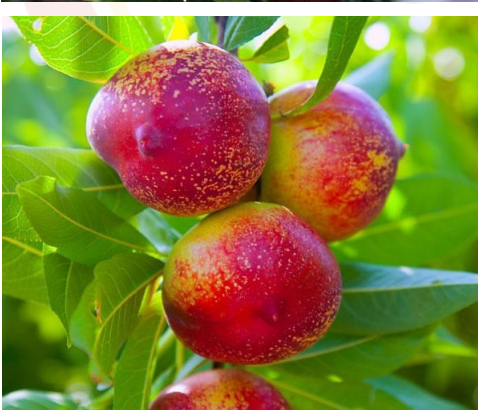
Big Top

The fruit is large, durable, semi-freestone & oblong. The skin has a dark red colour on an orange ground and the tasty flesh is yellow in colour.



Key Sweet

The skin has a vibrant red colour on a yellow ground. The flesh is yellow, firmly textured. It can be stored for almost one month in the cold storage depots.



Red Gold

The fruits are showy gold drupes with a red blush & yellow flesh. Has a sweet taste and a juicy texture. Good for fresh consumption, cooking, baking & canning



Orion

Fruits are large, round, a mix of red & yellow. The meat is dense, hard, yellow, very sweet, with pleasant aroma. The fruits are suitable for fresh consumption & processing. Able to handle transportation.

Apricots



Harvesting Specification:

Apricots are harvested at commercial mature stage.

Sugar SSC: 10 - 13 % brix

Firmness Harvesting: 13 - 15 N

Colouring: fully coloured (according to variety)

Delivery Parameters:

Apricots are ripened in the packhouse to reach optimal transport and sale firms. At the time of delivery ripeness stage is aimed to be “ready to buy” RTB or “ready to eat” RTE

Firmness Delivery RTB: 0.20 - 0.40 N

Firmness Delivery RTE: 0.10 - 0.25 N

Variety	June				July				Aug			
Date	31-06	07-13	14-20	21-27	05-11	12-18	19-25	26-01	02-08	09-15	16-22	23-29
Kioto												
Orange Rubins												
Ferbaly												

*tonnes of available for sale

 Harvest Period
 Preservation Period



Kioto

New apricot variety. Heavy crops of round orange flushed red fruits arrive in early July. Flesh is sweet and juicy.



Orange Rubins

Delicate orange skin with oval shape, balanced taste between citrusy and sweetness. Medium hard flesh texture. Very satisfying eating experience



Ferbaly

Round, firm with smooth orange base colour and red flush. Sweet & juice flavour. Medium size



Epidauro

Large in size & spherical-oval in shape. The skin is yellow-orange with a reddish tinge in the part facing the sun. The flesh is , yellow-orange, cohesive, juicy and of moderate taste.

Apples



Royal Gala

Crisp, Sweet, Juicy



Skin: bi-coloured with 50% red colouration of the skin, an attractive orange-red blush, which is most commonly striped and exposes a white-yellow background colouration.

Flesh: yellowish flesh and an attractive crisp texture

Taste: sweet, crisp, low acidity

Common Uses: fresh consumption, juices

Harvesting Specification:

Starch: 2.5 - 3.0 (KI scale 1-5)

Firmness: 6.8 - 7.0 kg/cm²

Sugar (SSC): 11.5 - 12.5 % brix

Acidity: 3,1 - 4,2 gr/l malic acid

Yield: 40 - 50 t/ha

Harvesting & Preservation Schedule

Variety	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Apr	May
Royal Gala										
Red Chief										
Fuji										
Granny Smith										
Cripps Pink										

 Harvest Period
 Preservation Period

Red Chief



Red, Crisp, Sweet

Skin: full, deep red colouration with classic long conical shape

Flesh: juicy with very crisp white flesh with green tinge

Taste: delicate, balanced, unimposing

Common Uses: fresh consumption, preserves industry

Harvesting Specification:

Starch: 1.8 - 2.2 KI scale (1-5)

Firmness: 6.8 - 7.5 kg/cm²

Sugar (SSC): 10 - 12 % brix

Acidity: 2.6 - 3.8 gr/l malic acid

Yield: 30 - 40 t/ha

Harvesting & Preservation Schedule

Variety	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Apr	May
Royal Gala										
Red Chief										
Fuji										
Granny Smith										
Cripps Pink										

 Harvest Period
 Preservation Period

Fuji

Sweet, Exotic, Crisp

Skin: pinkish bi-coloured, with yellow streaks running vertically

Flesh: dense, yellow with white tinge

Taste: intense sweetness, delicious open crispness, low acidity

Common Uses: fresh consumption, juices

Harvesting Specification:

Starch: 3.5 - 4.5 (KI scale 1-5)

Firmness: 7.5 - 8.5 kg/cm²

Sugar (SSC): 12 - 13.5 % brix

Acidity: 3,5 - 4,3 gr/l malic acid

Yield: 40 - 50 t/ha

Harvesting & Preservation Schedule

Variety	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Apr	May
Royal Gala										
Red Chief										
Fuji										
Granny Smith										
Cripps Pink										

 Harvest Period
 Preservation Period



Granny Smith

Hard, Tangy, Juicy

Skin: Smooth. Green colour varies from milky to a clean, strong green, sometimes with slight white lenticel blotches.

Flesh: Hard, crisp, white

Taste: Distinct tangy acidity along with decent sweetness

Common Uses: fresh consumption,

Harvesting Specification:

- Starch:** 2.3 - 3.0 (KI scale 1-5)
- Firmness:** 6.8 - 7.5 kg/cm²
- Sugar (SSC):** 10 - 12% brix
- Acidity:** 6,5 - 8 gr/l malic acid
- Yield:** 40 - 50 t/ha

Harvesting & Preservation Schedule

Variety	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Apr	May
Gala										
Red Chief										
Fuji										
Granny Smith										
Cripps Pink										

- Harvest Period
- Preservation Period



Cripps Pink

Hard, Dense, Pink!

Skin: rich, attractive, pink colouration. Firm but easy to bite through

Flesh: juicy, dense, hard, yellowish, whiteish flesh

Taste: Perfect balance of sweet and tart.. No taste is overwhelming. Overall extremely satisfying eating experience.

Common Uses: fresh consumption, luxury juices and cuisine

Harvesting Specification:

Starch: 2.5 - 3.0 KI scale (1-5)

Firmness: 7.0 - 9.0 kg/cm²

Sugar (SSC): 12.5 - 13.5 % brix

Acidity: 7.0 - 8.0 gr/l malic acid

Yield: 35 - 45 t/ha

Harvesting & Preservation Schedule

Variety	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Apr	May
Royal Gala										
Red Chief										
Fuji										
Granny Smith										
Cripps Pink										

 Harvest Period
 Preservation Period