

Quality EVALUATION

The following internal and external apple attributes are used for quality evaluation:

- Color
- Diameter
- Degrees Brix
- Acidity
- Starch
- Firmness

Common Apple Defects

HANDLING DAMAGE

During growth, apples and branches can be damaged by animals, other apples and natural events. In addition, apples can be damaged during picking, transportation and storage. The decay caused by these conditions is not immediately noticeable. In order to prevent such situations from harming the apple, we get help from trained personnel and state-of-the-art technology in production, collection and storage.

DEHYDRATION

If apple trees do not receive enough moisture and are not watered, this causes dehydration. This directly affects the taste and quality of the fruit. We give careful attention to apple production and tree care processes so that it does not interfere with this.

PESTS

Extremely hot weather, direct sunlight, and freezing can cause apple peel to deteriorate. For this reason, it causes serious waste in apple capacity during and after harvest. Also, customers refuse to buy such apples. In order to prevent such situations from occurring, we, as Exportall, anticipate seasonal changes and natural conditions and take the necessary precautions in advance.

BRUISING

It is a type of fruit that rots as it matures. In addition, fungal spores can stay on trees in winter and pass to other trees with precipitation. For this reason, the shelf life of the rotting apple is shortened and it is not valued in the market. In order to prevent this, we receive support from a trained and professional team that pays great attention to winter maintenance.

SCALD/SUNBURN

The intense heat experienced by the changing natural conditions and the effect of global warming and the sunburns caused by the sun rays cause waste. Apples with sunburn damage have increased flesh firmness and increased soluble solids. In addition, the market value of apples with lower tolerable acidity increases. For this reason, Exportall uses professional sun protection systems in its gardens.

MOLD

Blue mold is the biggest cause of postharvest mold growth on apples worldwide. It can be reduced by better cleaning practices during harvest. The other pattern to watch out for is the core pattern, which can be more difficult to spot when looking at the apple with the naked eye.

CORK

The fungus looks like small green dimples or holes in the peel of an apple, which later develop into larger mushroom-like areas on the flesh. Fungal spotting makes the fruit look less appealing and can also affect flavor. In Exportall apple orchards, apples with fungal disease are constantly checked and separated from the branches, and this process is carried out continuously.

WATER CORE

Water core apples are safe to eat and produce a sweeter fruit than those that don't, but this can be repulsive to consumers and therefore retailers. It is caused by the sorbitol-rich liquid that collects between the cells of the fruit, making it appear translucent. In the supply processes, these kinds of apples are stored differently and customers are definitely informed that the related products are water core apples.

INTERNAL BREAKDOWN

Liquid oxidation can cause complete disintegration of the apple fruit. This disease is associated with several different problems in cultivation, including intense water core disorder, cold storage, and boron and phosphorus deficiencies. This situation is prevented by professional and full-time boron and phosphorus applications in production processes, and by choosing the latest technology in storage processes.

UNDERSIZED

Ensuring apples are good size means focusing on growing methods that include pesticides used, temperature control, timing of harvest, and more. Undersized apples will cost the same to harvest, transport, and store, but may be available for a lower price at the retailer, wholesaler, or online marketplace. As Exportall, thanks to our high efficiency oriented professional team in all production, storage and supply processes, we also attach importance to growing the size of the apples, while increasing the yield by cleaning the small apples from the branches.