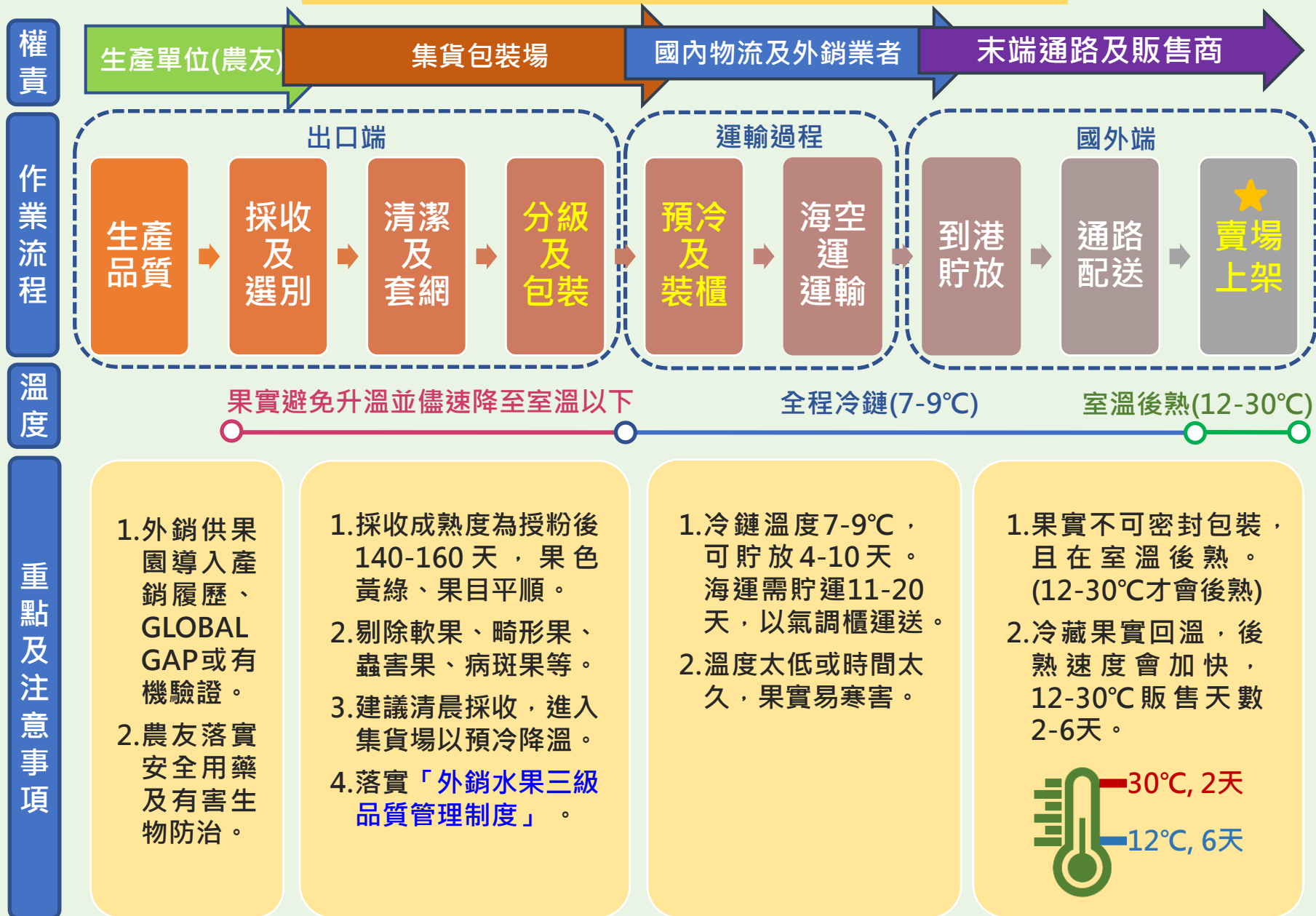


# 臺灣鳳梨釋迦外銷指引

A Guide to Exporting Taiwan Atemoyas

# 外銷鳳梨釋迦標準作業流程



# 鳳梨釋迦採收指標

- 人工授粉後140天-160天。
- 田間採收成熟度判斷標準為果實外觀顏色由綠色轉為黃綠色，且凸起之鱗目已較平順。
- 採收時間以早晨溫度未上升前較佳，採下之果實應放置於陰涼通風處，以去除田間熱，降低果實溫度。



# 鳳梨釋迦選別要點

去除明顯瑕疵果



畸形果



成熟度不足



成熟度過高



病蟲害果



果皮褐化



物理碰傷



裂果



行政院農業委員會臺東區農業改良場  
Taitung District Agricultural Research and Extension Station,  
Council of Agriculture, Executive Yuan.

# 外銷鳳梨釋迦末端通路指引

- 鳳梨釋迦為不耐低溫、高呼吸率且需後熟的水果。
- 建議貯運溫度7-9℃、通風包裝；建議果實放置室溫後熟(12-30℃)，後熟階段如低於12℃，果實易寒害、果皮變黑不會後熟，倘針對到貨品質有疑義，請拍攝追溯條碼回報供應商。
- 不可密封包裝，包裝材料需有足夠通氣性。
- 貯藏過久，軟熟後易遭受真菌危害。

請外銷業者應充分與進口商、通路溝通，掌握果實出口品質。



# 消費者教育

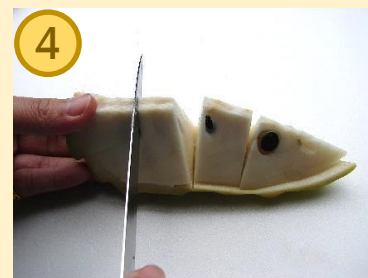
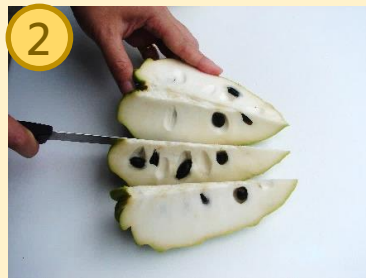
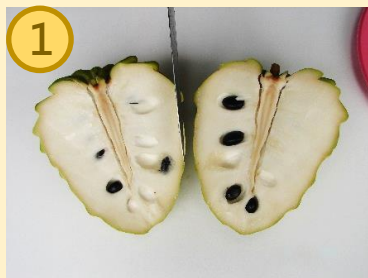
- 輕壓果實中段處，微軟即可食用。



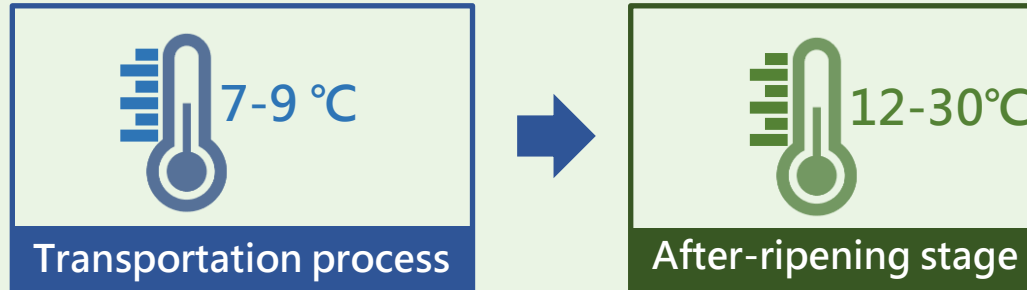
軟果可整顆放冰箱，保存3-5天；  
或切塊用保鮮盒放冷凍。



- 鳳梨釋迦切法



# 外銷鳳梨釋迦紙箱包裝建議文字



建議貯運溫度7-9°C、通風包裝，置於室溫後熟(12-30°C)，倘針對到貨品質有疑義，請拍攝追溯條碼回報供應商。

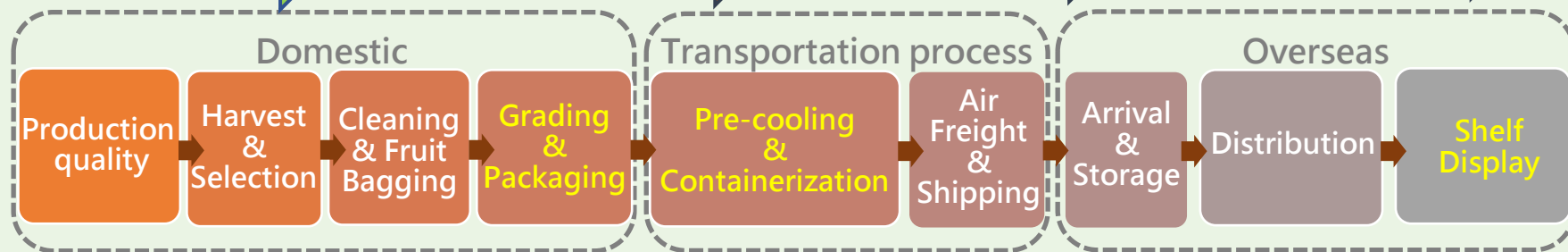
It is suggested that the temperature of storage and transportation is at 7-9°C. The after-ripening temperature of fruit is at room temperature (12-30°C). Keep the atemoyas in ventilated packaging. If you have any doubts about the quality of the goods, please shoot the traceability label and report to the supplier.

# Standard Operation Procedures for Exporting Atemoyas

## Who is in Charge



## S.O.P.



## Temperature

Avoiding temperature fluctuations and keeping below the room temperature

Cold chain in the whole course (7-9°C)

Ripen the fruit at room temperature (12-30°C)

## Key Points and Important Information

1. Export orchards: Introduction of cultivation management system, such as GLOBALG.A.P., Traceable Agricultural Products (TAP) or Organic Certification.
2. Farmers should follow the pesticide management and put pest control into practice.

1. Harvest maturity is 140-160 days after pollination, and fruit with smooth yellow-green skin.
2. Picking out defect fruits, such as ripening fruits, deformed fruits, fruit infected by pests and diseases.
3. It is suggested to harvest in the morning and send them into the packing house to be pre-cooling.
4. Implementing "The Three-tier Quality Control System for Exporting Fruits".

1. Continuous cold chain (7-9°C) for both domestic and international shipping, which can be stored for 4-10 days. It can also be stored for 11-20 days by using controlled atmosphere containers.
2. If the degree is too low and the period is prolonged, the fruit is prone to get chilling injury.

1. The fruit cannot be fully sealed in the package and will be after-ripening at room temperature (12-30°C).
2. If the refrigerated fruit is warm up again, the speed of after-ripening will be faster, the self life will be 2-6 days under the temperature of 12-30°C.





# Loading and Transportation for Taiwan Atemoyas

- Atemoyas are fruit not low temperature resistant · high respiration rate and need after-ripening.
- It is suggested that the temperature of storage and transportation is at 7-9°C. The after-ripening temperature of fruit is at room temperature (12-30°C). It will be prone to get chilling injury if the temperature is below 12°C. The peel will become dark, but not ripen. Keep the atemoyas in ventilated packaging. If you have any doubts about the quality of the goods, please shoot the traceability label and report to the supplier.
- Not able to be in sealed package, and the packaging materials need enough air permeability.
- If they are in storage for such a long time, they will become soft and rotten and will be infected by diseases.

# Consumer Education

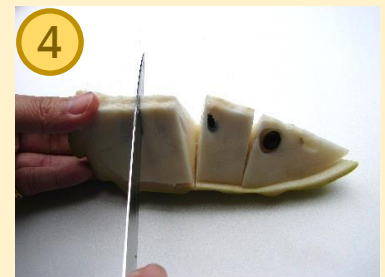
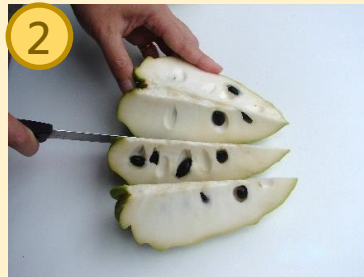
- Lightly touching or pressing the mid-fruit, eat it as soon as it is soft.



Ripening fruit can be eaten in chunks, and be put in refrigerator for 3 to 5 days.



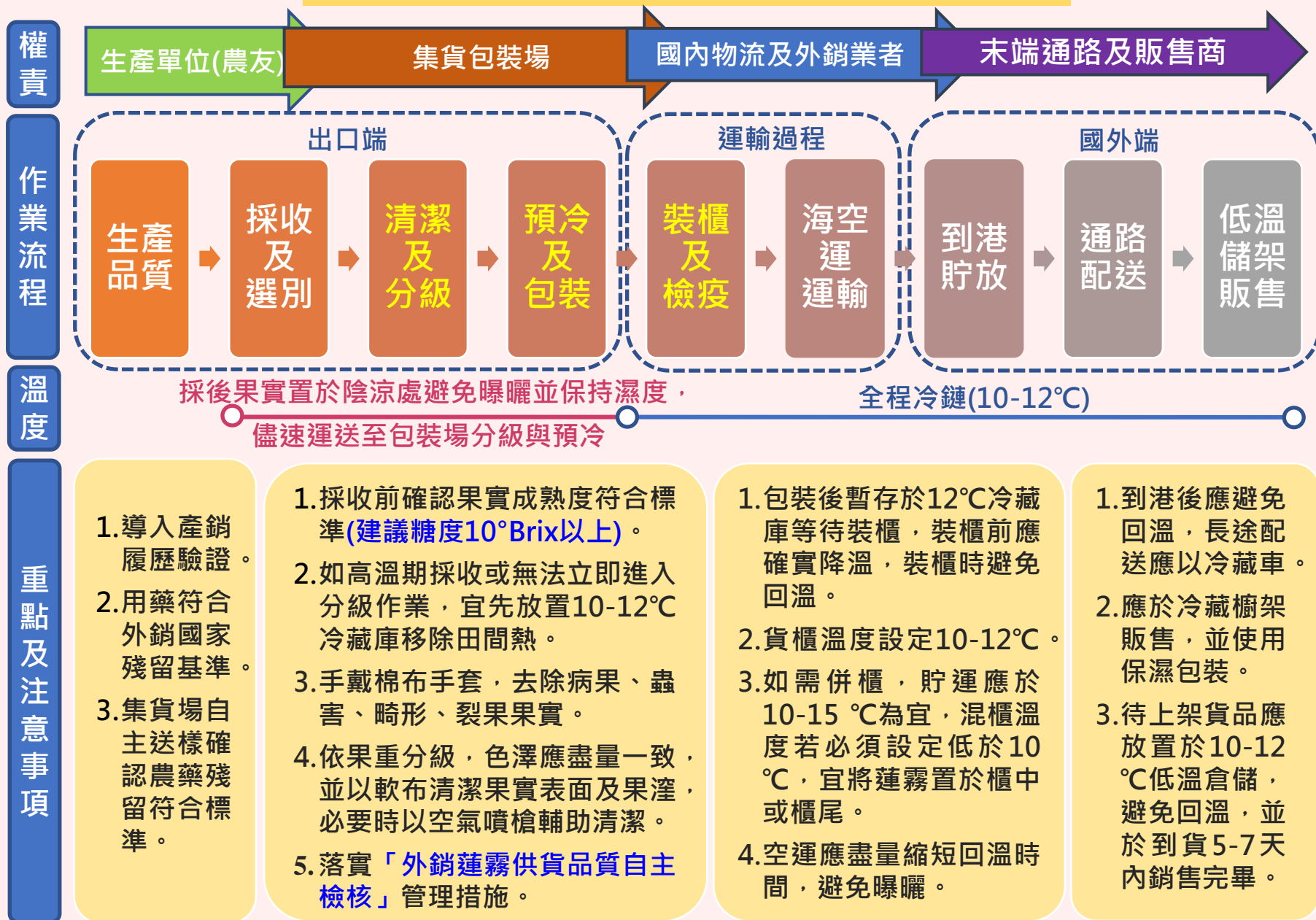
- How to cut




# 臺灣蓮霧外銷指引

A Guide to Exporting Taiwan Bell Fruits

# 外銷蓮霧標準作業流程



# 蓮霧 ‘台農3號-黑糖芭比’ 分級指標圖

等級	1	2	3	4
成熟度	82-84%	85-87%	88-90%	>91 %
總可溶性 固形物含量	10-10.9 °Brix	11-11.9 °Brix	12-12.9 °Brix	>13 °Brix
外觀參考				

1. 盛花至採收所需天數約>60天(冬果)、50~59天(春果)、40~49天(夏果)
2. 成熟度分級判斷可以測量(含非破壞性)果實底部果肉內可溶性固形物(°Brix)高低為指標，果皮明暗度(L值)及色差值(a值)為輔。初步區分為4個外銷等級。

(資料由鳳山熱帶園藝試驗分所黃基倬博士提供)



# 蓮霧品質選別指標圖



裂果



裂果



擦壓傷



擦壓傷



寒害凹點



果蒂拉傷



轉色異常



鳥爪痕



病害



病害



# 外銷蓮霧末端通路指引

- 蓮霧為不耐低溫、易失水的水果。
- 建議貯運溫度10-12°C、保濕包裝，倘針對到貨品質有疑義，請拍攝追溯條碼回報供應商。
- 到港後應避免回溫，配送宜使用冷藏車。
- 待上架貨品應放置於10-12 °C低溫倉儲，並儘量於到貨5-7天內銷售完畢。
- 應於冷藏櫥架販售，並使用保濕包裝，售完再補。
- 若販售期較長，應隨時檢視果品外觀，並替換掉腐損之果實。

請外銷業者應充分與進口商、通路溝通，掌握果實出口品質。

# 消費者教育

- 蓮霧購買回家清洗後即可食用，若無法立即食用完畢，可以放入乾淨的塑膠袋，外面再包裹報紙，放置於家用冰箱，並儘速吃完。

## 冷藏保存

先用塑膠袋套好，外面再包報紙，可存放約1週。



(圖片來源: 農委會食農教育資源平臺)

# 外銷蓮霧紙箱包裝建議文字



建議貯運溫度10-12°C、保濕包裝，倘針對到貨品質有疑義，請拍攝追溯條碼回報供應商。

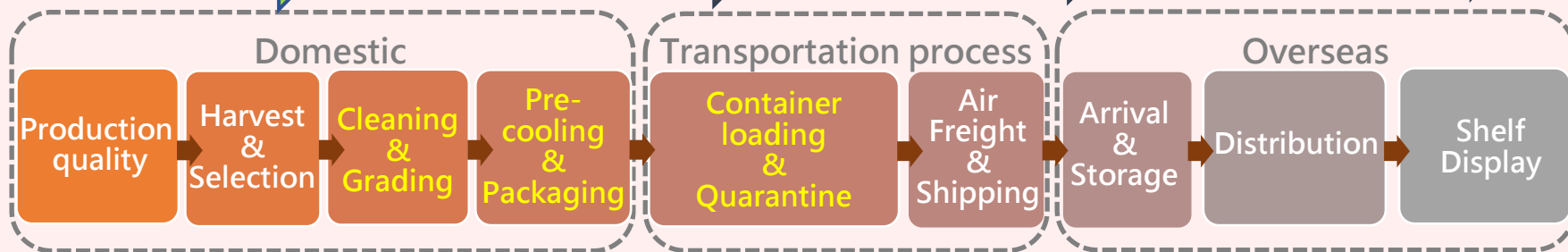
It is suggested that the temperature of storage and transportation is at 10-12°C. keep the bell fruits in moisturizing packaging. If you have any doubts about the quality of the goods, please shoot the traceability label and report to the supplier.

# Standard Operation Procedures for Exporting Bell Fruits

## Who is in Charge



## S.O.P.



## Temperature

Avoiding direct sunlight and keeping moisture

Cold chain in the whole course(10-12°C)

## Key Points and Important Information

1. Introduction of Traceable Agriculture Products (TAP).
2. Field management: Meeting the national standards of MRLs (Maximum residue level)
3. Ensure all bell fruits meet the MRLs of importing country.

1. Careful consideration of harvest maturity to ensure the quality of bell fruits. (suggestion: the sugar content above 10°Brix)
2. If harvesting in high temperature period or grading can not be done immediately. It is suggested that bell fruits be put in refrigerator at 10-12 °C to pre-cooling.
3. Wearing cotton gloves and picking out defect fruits, such as fruits infected by pests and diseases, deformed and cracking fruit.
4. Grading bell fruits according to the weight, the color (which should be unified), and cleaning the surface with soft cloth and air gun if necessary.
5. Implementing "Autonomous Spot Check of Export Bell Fruits" for better quality management.

1. The temperature of the bell fruit should drop to 12°C or at least lower than the room temperature before containerization.
2. Keeping container temperature at 10-12 °C.
3. If put fruits in a mixed container, it is proper to keep the temperature at 10-15 °C in storage and transportation. If put them below 10 °C, it is necessary to put bell fruits in the middle or at the end of containers.
4. Air transportation should reduce the time of warm up and avoid exposure.

1. After arriving at the port, bell fruits should be kept at 10-12 °C , and refrigerated truck should be used for the long-distance delivery.
2. Bell fruits should be displayed and sold on refrigerated shelves and packed in moisturizing packaging.
3. At the display site and storage site, the temperatures should be kept at 10-12°C. Shelf Life: 5-7 days.

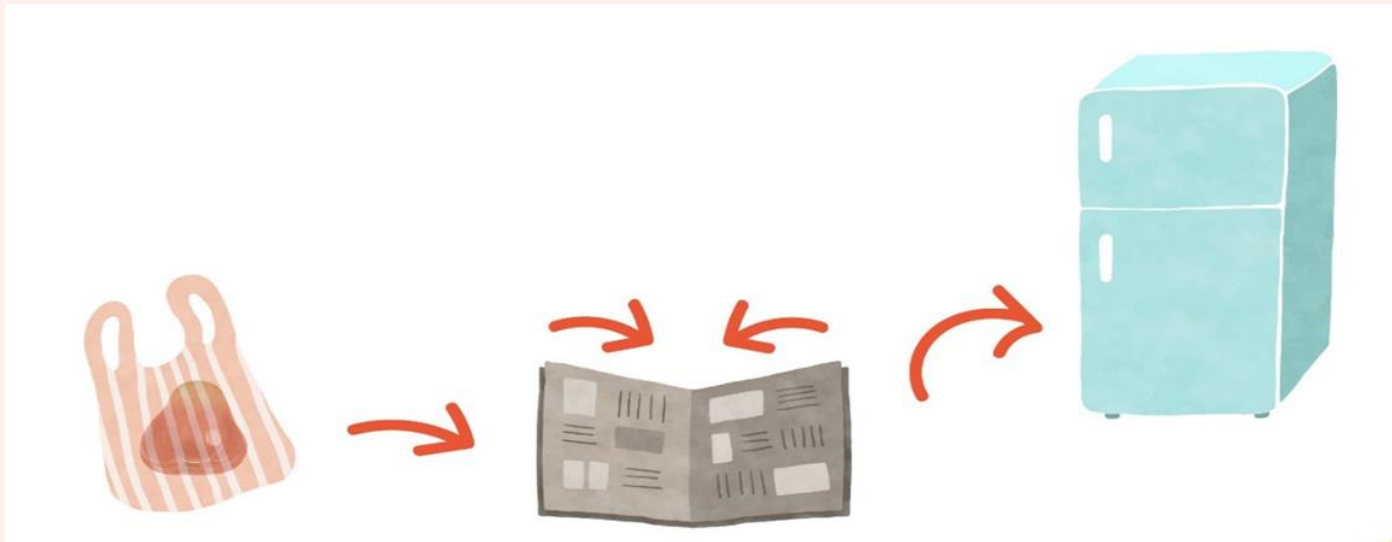


# Loading and Transportation for Taiwan Bell Fruits

- Bell fruits are the fruit that can not bear low temperature and easy to have water loss.
- It is suggested that the temperature of storage and transportation is at 10-12°C. keep the bell fruits in moisturizing packaging. If you have any doubts about the quality of the goods, please shoot the traceability label and report to the supplier.
- Avoiding temperature fluctuations or sudden temperature rise after the arrival of ports and it is proper to distribute in refrigerated truck.
- At the display site and storage site, the temperatures should be kept at 10-12°C. Shelf Life: 5-7 days.
- Selling in refrigerated shelves, packing in moisturizing packaging and adding supplement after selling.
- If the sale period is longer, it is proper to check the appearance of fruits and replace the rotten fruits.

# Consumer Education

- The bell fruits can be eaten immediately after washing. If they can not be eaten up immediately, you can put them in the clean plastic bags and wrap them up with newspaper and put them in the refrigerator. Please consumed them as soon as possible after purchasing.



Resource: [https://fae.coa.gov.tw/food\\_item.php?type=AS06&id=126](https://fae.coa.gov.tw/food_item.php?type=AS06&id=126)