

**THE FINEST DEGREE IN  
REEFER EXPERTISE  
CHERRIES**



# RECOMMENDED REEFER TRANSPORT PARAMETERS CHERRIES

## DID YOU KNOW?

The delicious red fruit is said to have originated in Turkey and in South-West Asia, where piles of cherry pits have been found in caves dating back to the Paleolithic Era. The oldest known cherry tree, found in Japan, is believed to be close to 2,000 years old!

More than 1,000 varieties of cherries are found naturally in the wilds, but only 10 are cultivated industrially for their fruits. Packed with Potassium, Vitamin C and B and melatonin, cherries are renowned as helping for pain relief, heart disease and various inflammation. All parts of the fruit – flesh, pit and stem – have their use. Although the pits are unfit for direct consumption due to the low amount of Cyanogenic compounds they contain, they found various use in the cosmetics industry.

## MATURITY INDICES

Cherries are non-climacteric fruits and are generally harvested at ripe stage.

The main criteria to be used for assessing the fruit maturity are:

- The skin color: The market expectation regarding skin color is a frank light red to mahogany, depending on the variety.
- Soluble Solids Content (SSC): It should be found within 14 to 16%, depending on the variety as well.

## QUALITY INDICES

- The taste of the fruit is a prime indication of quality.
- The fruit should be free from any crack, birds' pecks, insect marks, shriveling or decay. Misshapen fruits should be removed as well (doubles, spurs).
- The stem is also used as sign of quality, with green, fleshy stems being a market standard for freshness and quality. The skin should be shiny and richly colored, while the texture of the fruit should firm but juicy.

## OPTIMUM TRANSPORT PARAMETERS

As all stone fruits, cherries are particularly susceptible to postharvest decay, rot, and mould formation. The risk of infection and the development of diseases and harmful microorganism is minimized by prompt cooling after the harvest.

In turn, a fast cooling to just under 0°C as soon as possible after the harvest is key to shipping those fruits by sea, as well as ensuring the pulp temperature remains around 0°C during the whole voyage. The shelf life of cherries is also quite limited and their time to market (from picking-up to retail) should be no more than 3 weeks.

## SUGGESTED PARAMETERS TO BE SET ON REEFER

- Temperature: -0.5°C to 0°C
- Fresh air exchange: Moderate respiration rate - Vent up to 10 CMH
- Dehumidification: High humidity is particularly important to maintain green stem color - No humidity control
- Controlled atmosphere (CA) or Modified Atmosphere Packaging is quite efficient on cherries and will allow to optimize their shelf life beyond 3 weeks.
- Recommended settings: 3 to 5% O<sub>2</sub> & 10 to 12% CO<sub>2</sub>

NOTE: Above general recommendations are provided only for the sake of assisting our customers. They are non-binding as the parameters may vary depending on the cargo variety and its maturity. CMA CGM cannot be held accountable for the information and contents provided herein.

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