

**THE FINEST DEGREE IN
REEFER EXPERTISE
DRAGONFRUIT**



RECOMMENDED REEFER TRANSPORT PARAMETERS DRAGONFRUIT

DID YOU KNOW?

The Dragon Fruit – also known by various names such as Pitaya or Strawberry Pear – is easily identified by its distinctive and aesthetic oval or pear shape with red or yellow peel and green scale.

It is renowned for its crispy but refreshing texture and a its delicately flavored pulp that is reminiscing of kiwi and pear. It's valued for its highly nutritional content - being a source for fibers, vitamins, antioxidants and minerals - as well as antibacterial activity, hence why it is often familiarly named "the Health Fruit". For the same reason, it is also highly praised in the cosmetic sector. Even its skin is edible when properly prepared!

The beautiful white-petaled flowers of the fruit bloom only at night.

MATURITY INDICES

Dragon Fruits are generally harvested close to their full ripe stage as they are not climacteric fruit and will not continue ripening after the harvest. Dragon fruit is a cactus plant that is mainly cultivated and exported from Thailand, Vietnam and South America West Coast.

The more mature the fruit, the more the skin will take on its final color (red or yellow). Commonly used maturity indices on the market are the number of days after flowering, intensity of the color of the skin, as well as overall thickness and firmness. Other technical means like Total Soluble Solid test can also give information about the ripeness of the fruit.

QUALITY INDICES

- Fruit size
- Shape
- Firmness quality of the fruit.
- As for the weight: a commonly preferred size is 250-450g.
- Color: The skin should be colored (red, purple or yellow) with green bracts, while the flesh should have taken a strong white or red color, depending on the species and cultivar.

OPTIMUM TRANSPORT PARAMETERS

An efficient precooling process is important as it will ensure that the fruits quality is maintained as well as extend its shelf life to its optimal duration.

Dragonfruit has a high respiration rate and will lose humidity very fast through it. For this reason, it is usual for the fruit to be shipped by sea in a perforated packaging allowing respiration whilst restricting the directly exposed surface, hence reducing the water loss.

When properly pre-cooled, kept within temperature range and at adequate level, the Pitaya has a shelf life of more than 20 days.

SUGGESTED PARAMETERS TO BE SET ON REEFER

- Temperature: Red Pitaya : 7 to 8°C; Yellow Pitaya: 5°C
- Fresh air exchange: Vent up to 20 to 25 CMH
- Controlled Atmosphere (CA): Doesn't extent the shelf life but can prevent shriveling – Recommended settings: 2-4 % O₂ & 6-8% CO₂ at 10°C.
- Impact of ethylene: None
- Humidity: Off. A high relative humidity (85-90%) is also of prime importance to ensure the quality of the fruit is preserved throughout all its shelf life.

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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