

# Ready to Start Planning YOUR Perfect Grape?

## Here's the Clarifruit Checklist for Table Grapes



### Where are You on the Supply Chain?

First, think about where you are in the supply chain. The metrics you set as the grower or farmer will be different from what you want as a retailer. One example is the levels of ripeness, which can be set by a combination of stem/rachis color, and firmness.



### Who is Your Customer?

It's not just about you, but also the end customer. Their expectations can vary depending on their culture, consumer preferences, time of year, and more. Think about how you want the produce to reach the end-consumer in question, and then you can prepare ahead of time, no matter which stage of the supply chain you're at.



### How Ripe is Your Grape?

Ripeness can be ascertained by a number of features, from Brix, Firmness, Stem Color, and Color Coverage. An overripe grape will appear mushy for example, or may start to turn brown in places. The smart handling of all of these features behind the scenes can help you to get your shipment just right.



### What Color is Your Grape?

This metric will depend heavily on consumer demand. Color can change depending on the maturity of the fruit, or the amount of water, and can even be an indicator of defects such as sunburn or russet. In addition, some consumers want a monochromatic fruit, while for others – variance in color is healthy. Brown is one color that tends to put consumers off, no matter where they're from.



### Which Defects Should You Control for?

In some cases shape variance is normal, while in other varieties of table grapes it can suggest pests, decay, or rot. Cracks for example can come from improper handling, shatter, and more. Some defects you can set across all of your table grapes, such as mildew or rot markers, while others like shape and color could depend on variety.



### What Size Should Your Grape Be?

Time to think about the diameter and the size. Oversized grapes might be desirable to the consumer, but they could also have a lower BRIX concentration and a more sour taste, so be aware! Oversized grapes could also be the result of too much watering or chemicals. Too small a grape may also be rejected or could be lacking in color or sweetness.

Ready to start digitizing your fresh produce quality control process?

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