

**Title** Supply chain management of rambutan fruit for exporting in Chanthaburi province  
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### **Abstract**

Rambutan is the one of main commercial fruit crop, besides Mangosteen and Durian, in Chanthaburi province. In 2006, the cultivated area of Rambutan, Durian and Mangosteen were 165,820, 219,161 and 88,395 rai, respectively. Although, flavor of Rambutan is preferred with local consumption and export but cultivated area of Rambutan was trended to decrease continuously year by year. In 2010, cultivated area was reduced to 104,377 rai. This study about management throughout the process of supply chain was important to increase the efficiency of production and the volume of export. The study was conducted at Chanthaburi province during November 2009 - April 2010. The information in general management of Rambutan cultivation, cultural practices, post harvest handling and marketing was collected by interviewing the targeted exporters and farmers from 4 districts, namely, Khaokitchakood Makhm Khlung and Thamai. The result was found that the age of farmers ranged with 28-80 years. Rongrian is the main commercial cultivar. And the range of plantation area and a range of plant growing period varied with 3-78 rai and 4-40 years, respectively. The systems of cultivation were both single and intercropping plants with others commercial fruit crops, so the spacing would be different from 3x4 meters to 12x12 meters. Yield of Rambutan ranged between 181 to 3,000 kg/rai, the ratio of grading or marketable yield, off grading and non marketable yield were 74.9, 19.8 and 6.3%, respectively. In general, the duration of harvest period are 6.27 hr./day, and the 55% of farmers continuously harvested from morning till noon time. Farmers had many technical practices during harvesting, grading, packing and transporting to the market. The harvested Rambutan was sold to collectors, wholesalers and retailer at the meeting-point market or vender along the main roadside. Normally, it was distributed for local consumption, only 6.8% for export. The main exporting market of Rambutan were China-mainland, Hong Kong and Taiwan. The standard grade of Rambutan produce was proceed from grading, cleaning and packing to foam bag with volume size is 9 kg./bag. For keeping quality, exporter used ice to maintain the cool temperature in the packing box during transport. The transporting period during packing house to airport was estimated with 4 hr. and from airport to terminal market was 24-30 hr. The process of supply chain management from this studied could help support the planning, improving and supporting the export volume of Rambutan in the near future.