

Abstract

A historical progression of the adoption of technology by the fruit grading industry is presented, with consideration of the progression from the character of size to weight, to colour and shape, to external blemish and, more recently, to the internal quality attributes of soluble solids content or dry matter, and firmness. A review is also made of the published criteria for eating quality of given fruit types, as standards for the new sorting technologies to work to. Finally, impediments to technology adoption are considered with respect to the use of one particular technology, near infrared spectroscopy, and with particular reference to agronomic and marketing protocols.