



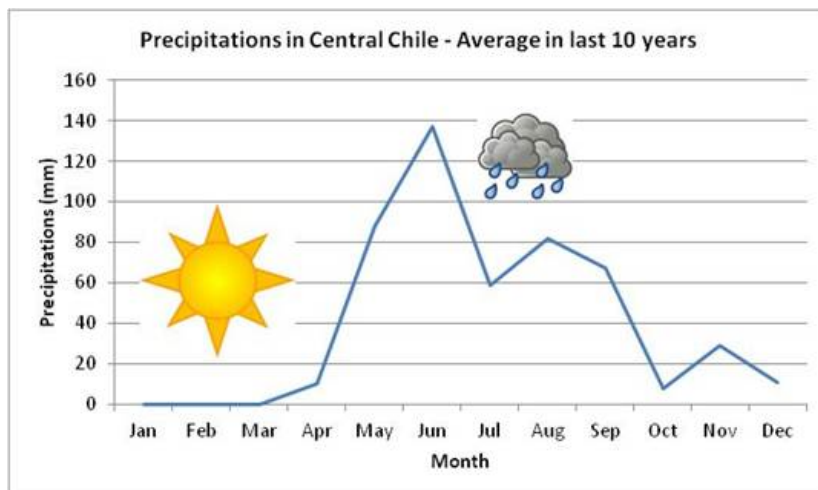


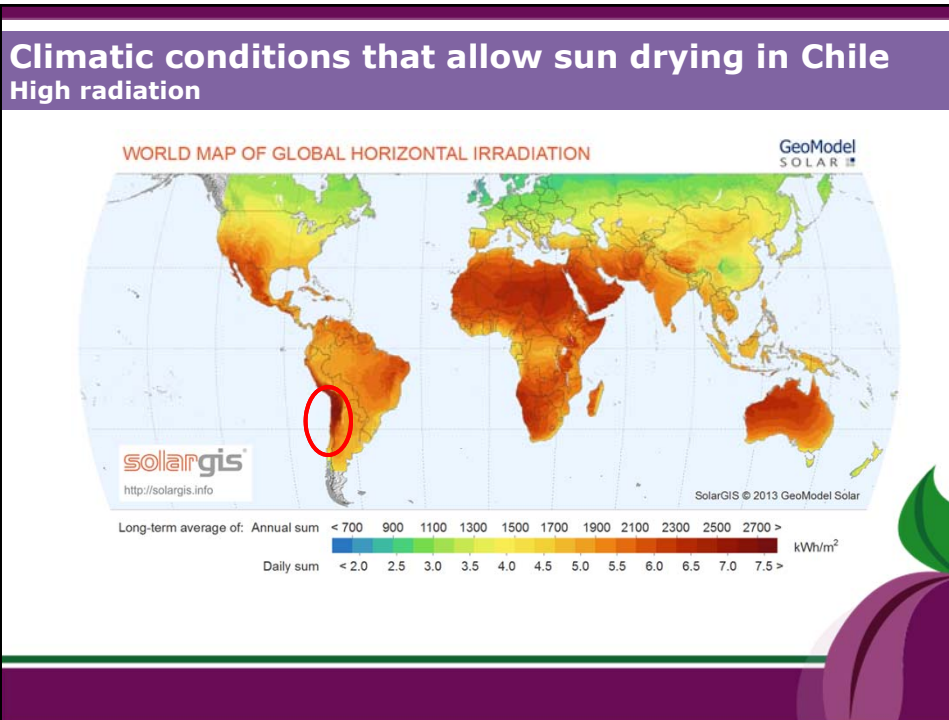
1) Why does Chile sun dry?

Climatic conditions allow sun drying (no rain during drying process and high radiation)



Climatic conditions that allow sun drying in Chile Mediterranean weather

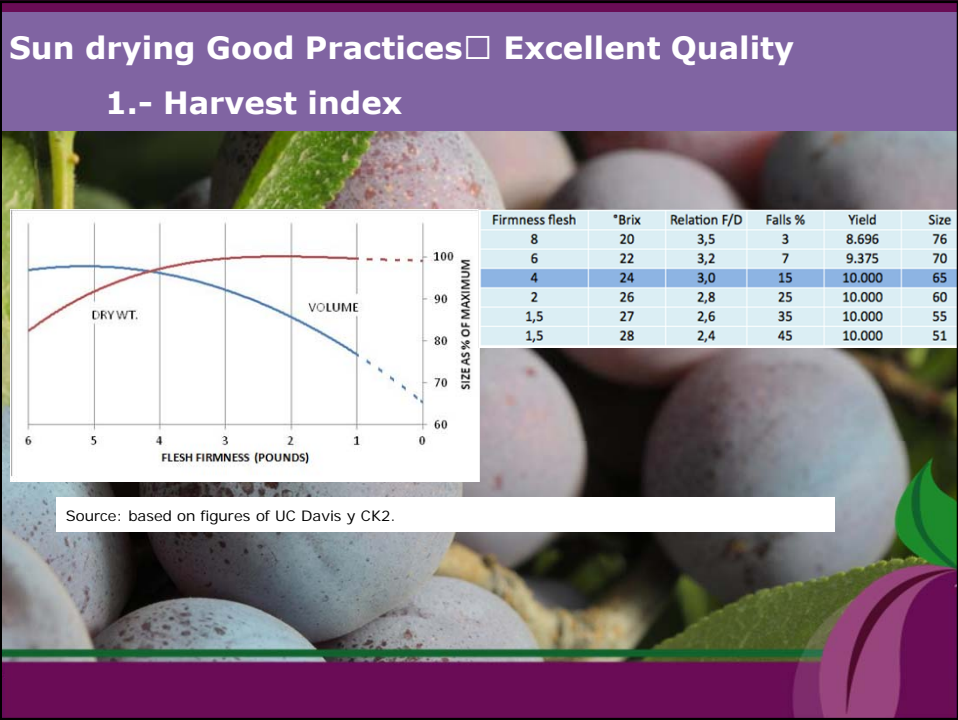




1) Why does Chile sun dry?

Sun drying Good Practices → Excellent Quality

The slide features a map of South America with Chile highlighted in grey. A purple text box on the left contains the text 'Sun drying Good Practices → Excellent Quality'. The title '1) Why does Chile sun dry?' is in a purple box at the top.



Sun drying Good Practices Excellent Quality

1.- Harvest index

Firmness



Jugo extraído por estrujamiento

Vista lectura a contraluz

Refractómetro digital portátil

Jugo extraído por estrujamiento

Vista lectura

Color

AMARILLO VERDOSO → AMARILLO AMBAR

Color morado

Descolorido, golpe de sol

Fuente: Frutecsa

Fuente: Frutecsa

(Background image: Purple grapes)

Sun drying Good Practices Excellent Quality

2.- Harvest

Harvest machineries and materials



(Background image: Purple grapes)

Sun drying Good Practices Excellent Quality

3.- Food Safety

- Chilean sanitary legislation

Chilean Legislation DTO. N° 977/96 Dried fruits			
E. Coli NMP / g	Salmonella in 25 g	Mold c.f.u./ g	Yeasts c.f.u./ g
m = 50	m = 0	m = 10 ²	m = 10 ²
M = 5 x 10 ²	M = ---	M = 10 ³	M = 10 ³

- Differences among drying processes

	E. Coli NMP / g	Salmonella in 25 g	Mold c.f.u./ g	Yeasts c.f.u./ g
Sun dried plums #1	< 3	absence	< 10	< 10
Sun dried plums #2	< 3	absence	< 10	< 10
Tunnel dried plums #1	< 3	absence	< 10	< 10
Tunnel dried plums #2	< 3	absence	< 10	< 10

Sun drying Good Practices Excellent Quality

3.- Food Safety

- Phytosanitary Program for prunes
- MRL lab analysis
- MRL tolerances by destination market



PROGRAMA FITOSANITARIO

CIRUELO EUROPEO
Comité Técnico CHILEPRUNES

Este programa fitosanitario fue desarrollado por el comité técnico de la APECS (Asociación de Procesadores y Exportadores de Ciruelas Secas de Chile) y es resultado del estudio de las regulaciones de productos fitosanitarios en los mercados a los cuales nuestra ciruela es destinada. Este programa cumple con los requisitos de los mercados externos en cuanto a residuos de pesticidas, no obstante no exime de responsabilidad al productor en la correcta aplicación de los productos, de acuerdo a sus registros, forma de aplicación, de todo lo que se refiere a la mantención y calibración de la maquinaria agrícola y de cumplir con los Límites Máximos de residuos (LMR) de los países de destino de los productos.

Este programa es solo una recomendación y exime a APECS de toda responsabilidad de uso e implementación. En www.sag.cl, link SAG productos autorizados usted encontrará el listado de productos autorizados y restringidos para la aplicación en ciruelos.



Eco-Friendly

Less CO₂ emissions in drying process

- ✓ More informed consumers
- ✓ Studies undertaken in Chile:
 - Sun drying: 0,044 kg/CO₂ for 1 kg of dried plum.
Source: Fundación Chile.
 - Tunnel drying: 1,5 kg/CO₂ for 1 kg of dried plum.
Source: Universidad USACH.

Sun drying → Equivalent to 3% of the emissions of tunnel drying.



II) Stages in sun drying

Land selection

- ✓ Appropriate weather (dry, hot)
- ✓ Windy
- ✓ Even



II) Stages in sun drying

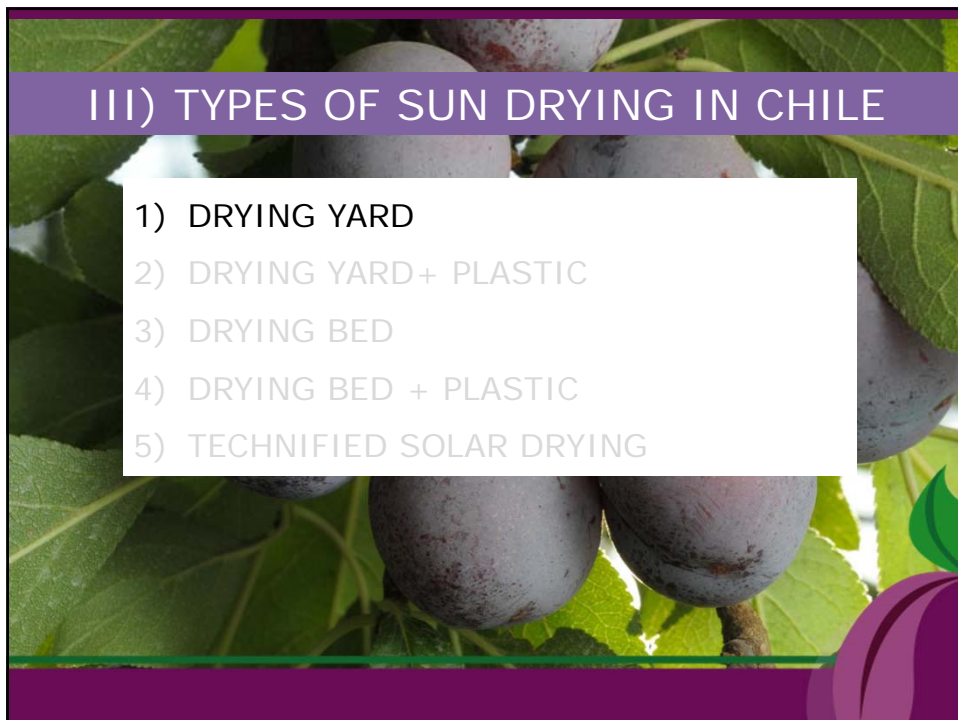
Harvest



II) Stages in sun drying

Transportation to drying facilities





1) DRYING YARD

Unload to cart



1) DRYING YARD

Unload to drying facilities



1) DRYING YARD

PROCESS

- ✓ Net installation
- ✓ Unload on the nets
- ✓ Homegenic distribution of the fruit
- ✓ Moving the fruit periodically

CHARACTERISTICS

- ✓ Average T° 30 - 35°C
- ✓ T° increases when direct exposure
- ✓ Moisture 18 to 20%
- ✓ Moisture tester

Drying time: 15 days



III) TYPES OF SUN DRYING IN CHILE

- 1) DRYING YARD
- 2) DRYING YARD+ PLASTIC
- 3) DRYING BED
- 4) DRYING BED + PLASTIC
- 5) TECHNIFIED SOLAR DRYING



2) DRYING YARD+ PLASTIC

Role of the waxy skin layer (pruine)

Source: Role of the Waxy Skin Layer in Moisture Loss during Dehydration of Prunes. 2000.

2) DRYING YARD+ PLASTIC

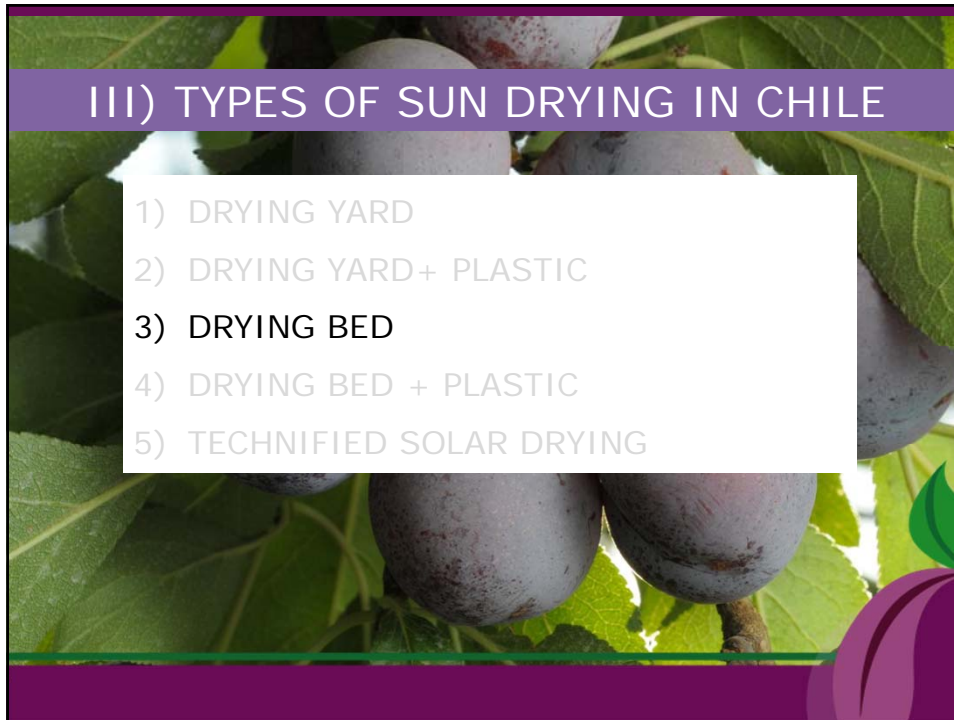
PROCESS

- ✓ Net installation
- ✓ Unload on the nets
- ✓ Homogeneous distribution of the fruit
- ✓ Moving the fruit periodically
- ✓ Plastic installation

CHARACTERISTICS

- ✓ Radiation increases temperature
- ✓ Average T° 60 - 70°C
- ✓ Reaches high humidity. Needs ventilation

Drying time: 7 days



III) TYPES OF SUN DRYING IN CHILE

- 1) DRYING YARD
- 2) DRYING YARD+ PLASTIC
- 3) DRYING BED
- 4) DRYING BED + PLASTIC
- 5) TECHNIFIED SOLAR DRYING



3) DRYING BEDS

PROCESS

- ✓ Building the drying beds

CHARACTERISTICS

- ✓ Improves ventilation
- ✓ Decreases drying time

Drying time: 10 days

III) TYPES OF SUN DRYING IN CHILE

- 1) DRYING YARD
- 2) DRYING YARD+ PLASTIC
- 3) DRYING BED
- 4) DRYING BED + PLASTIC
- 5) TECHNIFIED SOLAR DRYING

4) DRYING BEDS+ PLASTIC

PROCESS

- ✓ Building drying beds
- ✓ Plastic installation

CHARACTERISTICS

- ✓ Improves ventilation
- ✓ Increases temperature
- ✓ Decreases drying time

Drying time: 5 days

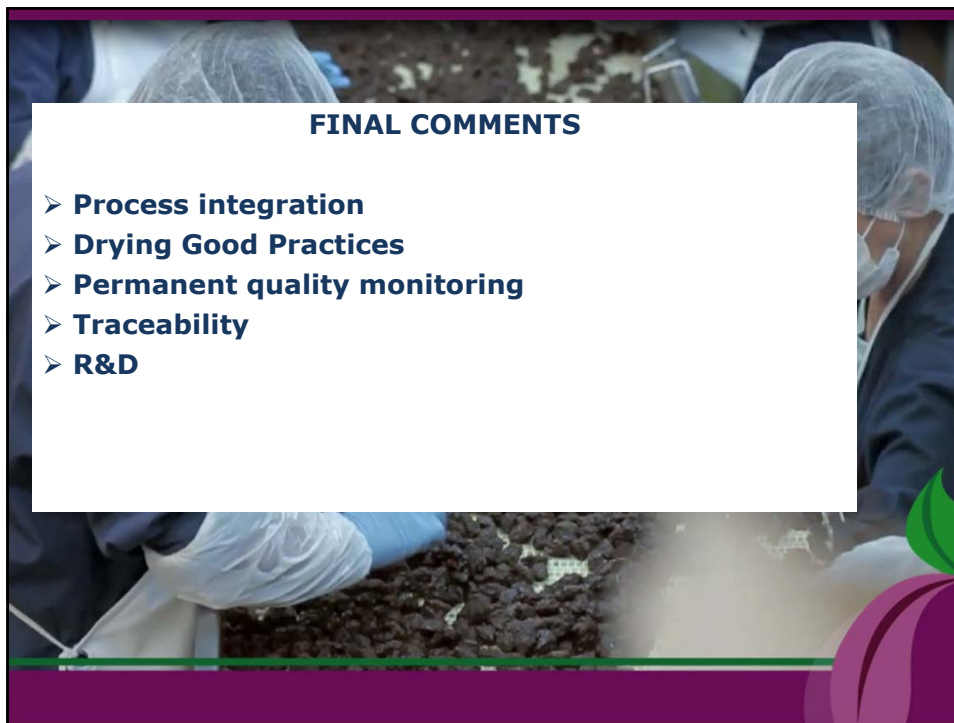
III) TYPES OF SUN DRYING IN CHILE

- 1) DRYING YARD
- 2) DRYING YARD+ PLASTIC
- 3) CAMASTROS
- 4) CAMASTROS + PLASTIC
- 5) TECHNIFIED SOLAR DRYING

TECHNIFIED SOLAR DRYING

- ✓ Automatic load and unload
- ✓ Drying time optimization
- ✓ Labor reduction

CK2 is one of the developers of technified solar drying in Chile. They will present briefly their technology.



FINAL COMMENTS

- **Process integration**
- **Drying Good Practices**
- **Permanent quality monitoring**
- **Traceability**
- **R&D**



THANKS

CHILE PRUNES A.G.

IPA CONGRESS 2015
SIRMIONE, ITALY