



Australian Chestnuts - Quality Standards

Chestnuts sent to market should be mature, sound, clean, well formed and free of physical damage or rots and moulds. Chestnuts that have bird pecks or splits or are poorly formed, dried out or immature should be discarded.

High quality chestnuts are free of blemishes and well formed.



Growers who send defective fruit to market will not only have their own fruit rejected but may also damage the reputation of the industry as a whole. Particular care needs to be taken in years when rain has occurred during blossoming, potentially resulting in high levels of internal rot. In years when chestnut rot is prevalent, give strong consideration to not harvesting rot-prone varieties.

Preferably do not store chestnuts past August, as demand declines then. It is also not recommended to store fruit over summer for sale the following autumn; although these fruit may appear sound on removal from storage, quality will decline rapidly during transport and retail. Moreover, selling old fruit to inevitably disappointed customers reduces demand for new season product.

Below: (Left) Accurate grading into seven sizes. (Right) Reject poorly formed fruits such as these.



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Unmarketable fruits. (Far left): Immature fruits; (Left): Split shells.



Unmarketable fruits. (Far left): Bird pecks; (Left): Leaf, grass or other foreign material.



Unmarketable fruits. (Far left): Mixed sizes or varieties; (Left): Rot.



Unmarketable fruits. (Far left): Mould; (Left): Dried fruits.