





PHAMA
Pacific Horticultural & Agricultural
Market Access Program
An Australian Government initiative

# DALO GUALITY

#### **GRADING FOR QUALITY**

It is important that dalo farmers clearly understand quality and size requirements for dalo that are used by buyers. Farmers should know buyer requirements before a buyer comes to collect dalo or accept delivery of a harvested crop. Buyers should be consistent in applying their quality requirements to avoid confusing farmers.

# **VARIETY**

Buyers and exporters should specify the varieties they require. For export as fresh dalo exporters prefer dalo varieties that meet customer tastes and that have a long shelf life. Currently Tausala is the most common variety produced for export as fresh dalo.



# FREE FROM HOLES, INJURIES & ROTS

Dalo should not have any holes or fresh injuries, as these are not attractive to customers and injuries may also encourage rots to develop. Press on the site of any scars with a finger to check that it is not soft from rots.







#### SIZE

Corms of dalo sold for export as fresh dalo should have a round or oval shape and dalo being exported to Australia must weigh more than 300 grams when processed.

Generally A-grade dalo corms would weigh between 1 and 2.5kg, although this can vary between buyers.







# FREE FROM SIGNS OF BRUISING & MISHANDLING

Dalo should never be thrown or dropped. Bruising and mishandling can result in rots and injuries that are not easily visible, but may lead to spoilage during transport and storage. Broken skin is one of the few visible signs of bruising.





# **SHAPE**

Dalo should be fully mature when harvested and the tops of the dalo corm should be coming to a taper (getting smaller) towards their top. Corms should be an even round or oval shape, without distortions and not "dumbbell" or "peanut" shaped.









# FREE FROM PESTS & OTHER LIVING THINGS

There should be no pests or other living things on the dalo corms. The dalo corms should also be free of weed seeds. These should all be brushed off the dalo when harvested and the dalo cleaned before it is packed for transport. This helps to avoid pests and other living things being on the dalo corms at the exporter's facility, which can cause biosecurity problems.







