

COMPARISON OF PRODUCTION AND PROCESSING PROCEDURES, DRIED FIGS USED FOR PASTE

UNITED STATES

1. Extensive pruning (each orchard about every two years).
2. Dormant sprays to control scale.
3. Discing in Aldrin or Dieldrin in soil to prevent most types of larval development in soil (every four or five years).
4. Picking of caprifigs individually and dipping in fungicidal solution and replacing in caprifig trees.
5. Picking of clean caprifigs and placing in Calimyrna trees in bags with set number of caprifigs to each tree.
6. Various sprays and trapping procedures used for insect abatement as the need may arise.
7. Harvesting (mechanical and hand).
8. Delivery to sanitary dry yard for fumigation and sorting. Figs are fumigated orchard run in large air-tight bins and then sorted under strong lights on moving belt by a battery of sorters.
9. Sorted into merchantable and substandard lots.
10. Transportation of figs in sanitary wooden containers.
11. Substandard lots delivered to mandatory pool and sold under State control into non-human channels.
12. Merchantable lots delivered to handler and representative samples taken for inspection under control. If lot fails to pass, it goes to substandard fig pool or is resorted.
13. Merchantable fruit is stored by packer in fumigated storage bins until sold.
14. When figs are withdrawn for paste orders, they are carefully sorted in whole form, washed and processed, sliced and then again carefully sorted by an in-line scrutiny.
15. Representative sliced samples taken at random from in-line belt and inspected.
16. If samples pass, then lot is ground, cased and shipped. If rejected, entire unit is resorted and retested.

FOREIGN

1. Little or no pruning except to remove dead wood.
2. No dormant spray.
3. No soil treatment.
4. No caprifig cleanup.
5. Erratic placement of caprifigs in trees on strings or raffia.
6. No insect abatement procedures known to be used.
7. Harvesting (hand).
8. Kept on grower premises in many types of containers without fumigation, and held until sold to packer and delivery is requested.
9. No discernible sorting practice except to pick up larger sizes at packer's request for some types of consumer pack.
10. Transportation of figs in burlap bags.
11. No diversion control of any kind.
12. No discernible inspection control when fruit delivered to packer, except for size grading in some cases.
13. Same facility for vacuum chamber type fumigation mainly, but no adequate fumigable storage facilities.
14. When required for paste orders, figs are ordered from growers and in most cases dumped into grinders in whole form.

Although labor costs are a prime factor in the production and harvesting of Dried Figs, numerous other items must be included to obtain an accurate comparison between production costs and grower returns.

Table 6, in addition to the previously mentioned labor costs, takes into consideration such items as; pesticides, taxes, insurance, boxes, depreciation, interest on investment and other general farm costs.