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Additional Information

1 **Post-bloom mechanical thinning for can peaches using a hand-held electrical**
2 **device**

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11

12 **Abstract:**

13 Hand thinning is a necessary but costly practice in peach (*Prunus persica* L. Batsch)
14 production. A hand-held mechanical device has been tested to thin peach trees, trained
15 in “free Italian vase”, 50 to 62 days after full bloom. Hand thinning (HT); mechanical
16 thinning (MT); mechanical and hand thinning (MHT); and un-thinned (UT) were tested
17 from 2008 to 2011 in Murcia, south-eastern Spain. After thinning, the distance between
18 the remaining fruits was measured: the shortest distance was 5.2 cm for MT, with no
19 significant differences between MHT and HT at 8.6 and 8.8 cm, respectively. The
20 differences in distances did not affect the yield and size of the fruit at harvesting in any
21 of the cases. There were no significant differences between HT, MT and MHT
22 treatments in fruit per tree, mean fruit weight and yield efficiency in the four years the
23 test lasted. Farmers considered the hand-held mechanical device positively because it
24 increased field efficiency. Moreover, with HT the work rate was 2 trees h⁻¹, with MHT
25 it was 8 trees h⁻¹ and with MT, 23 trees h⁻¹. The most expensive system was HT (4.07 €

26 tree⁻¹) as opposed to 1.37 € tree⁻¹ for MHT. The lowest cost was for MT with 0.49 €
27 tree⁻¹. Moreover, with HT the operating time was 324 h ha⁻¹, with MHT it was 90 h ha⁻¹
28 and with MT, 30 h ha⁻¹. The most expensive system was HT (2713 € ha⁻¹) as opposed to
29 915 € ha⁻¹ for MHT. The lowest cost was for MT with 328 € ha⁻¹. The net value of fruit
30 (€ tree⁻¹) showed no significant differences between HT, MT, and MHT. Based on our
31 study, MT appears to be a promising technique for thinning peach trees for the canning
32 industry, because although the reduction of production costs is not high in comparison
33 with the total cost of the crop, the increase in work speed is of great interest to thin the
34 trees on the most appropriate dates.

35

36 **Keywords:** Mechanical thinning; Peach; Fruit; Harvest; *Prunus Persica*; Hand-held
37 thinners.

38

39 **1. Introduction**

40 Fruit thinning is one of the most expensive cultural practices in peach production.

41 Removing excess fruit between full bloom to 50 days after bloom is a standard
42 commercial practice to produce large fruit for market. Hand thinning is costly and spend
43 much time, depending on tree size, shape, flower production, thinning intensity and
44 season; in Spain it takes between 25-30 min at flower stage (Martin et al., 2010), in
45 Virginia (USA) 15 min by tree at post-bloom are reported (Marini, 2002) and in
46 California (USA) 60 minutes are used to full bloom thinning (Berlage and Langmo,
47 1982).

48

49 Chemical thinning as an option for stone fruit is both limited and unpredictable (Stover
50 and Greene, 2005). It is difficult to find a winning strategy for chemical thinning in

51 peach because the chemical compounds are strongly limited by environmental
52 conditions (Costa and Vizzotto, 2000). Furthermore, nowadays there is increasing
53 pressure from consumers for the use of less, or ideally no, agrochemicals in fruit
54 production (Webster and Spencer, 2000).

55

56 Attempts to thin peaches by physical or chemical methods have resulted in the
57 unsatisfactory uneven distribution of fruit along shoots or preferential removal of larger
58 fruit (Southwick et al., 1995). However, several authors have demonstrated that it is
59 possible to obtain peaches of marketable sizes without a uniform separation between
60 fruits. Corelli-Grappadelli and Coston (1991) have reported that the effect of fruit
61 position is greater than that of distance between the fruits. Marini and Sowers (1994)
62 have shown that if peaches are thinned non-uniformly throughout the canopy, the lack
63 of thinning individual shoots will be partially compensated by the adequate thinning of
64 most of the tree. Miranda and Royo (2002) have evaluated the effect of the intensity of
65 hand thinning and fruit distribution along the shoot and the yield of different peach
66 cultivars and have concluded that fruit distribution on the shoot had little or no
67 influence over final diameter or yield.

68

69 Existing commercial mechanical tractor-driven thinning equipment requires hedge-
70 trained trees (Baugher et al., 2010; Schupp et al., 2011; Miller et al., 2011; Hehnen et
71 al., 2012), but in south-eastern Spain, the most common training system is the “free
72 Italian vase”, where that equipment cannot operate appropriately. Thus, hand-held
73 devices were employed because they can be used in any training system (Martin et al.,
74 2008).

75

76 The objective of this study was to evaluate a hand-held mechanical thinning device as
77 an alternative to hand thinning in “free Italian vase” peach trees. Hand thinning,
78 mechanical thinning, mechanical follow-up hand thinning, and no-thinning (control)
79 were compared from 2008 to 2011 in Murcia, south-eastern Spain. The parameters for
80 analysis were thinning time; crop load; fruit size; and economic value of marketable
81 fruit for the canning industry.

82

83 **2. Materials and Methods**

84 **2.1 Treatments**

85 The experiment was conducted between 2008 and 2011 in a peach (*Prunus persica* L.
86 Batsch, cv Carson) orchard located in Caravaca (Murcia, Spain). Carson is a mid-season
87 clingstone cultivar grown in Spain for the canning industry. The trees were nine years
88 old at the beginning of the trials and planted in a frame of 5 m between rows and 3 m in
89 the row. The trees measured 3 m in diameter and were 3.5 m tall. The average trunk
90 height was 0.60 m, and the average trunk diameter was 0.14 m. The main branches were
91 1.7–2.1 m long and formed 140–160° angles with the trunk. The secondary branches
92 were 0.8–1.3 m long and formed 80–120° angles with the trunk. The trees were trained
93 to a “free Italian vase” shape and were hand-pruned.

94

95 Four treatments were used:

96 1. Un-thinned (UT): Control treatment. This treatment was used as a reference to
97 determine the number and size of fruits produced by un-thinned trees and also to
98 measure the thinning intensity; but this treatment has no commercial interest
99 since peach trees are always thinned.

100 2. Hand thinning (HT): The thinning was done by workers who eliminated green
101 fruits from all the branches on the tree (with or without ladders), leaving one
102 fruit approximately every 10 cm, which is adequate for the canning industry and
103 the fresh market.

104 3. Mechanical thinning (MT): an electric hand-held fruit remover was used
105 (Volpi, Davide e Luigi Volpi S.p.A. Casalromano, Italy). This device was 2.5 m
106 long and weighed 2 kg. It had a head with six rotating fingers and was powered
107 by a 12 V electric motor that operated at two fixed speeds, 714 and 833 rev
108 min^{-1} . After preliminary tests, 714 rev min^{-1} was determined to be the most
109 suitable speed for thinning. Electricity was supplied by a 12 V, 75 Ah car
110 battery, which remained on the ground, and a 15-m long electric extension cord.
111 This equipment was chosen because it gave the best results in the preliminary
112 tests of six electrical devices (Martin et al., 2008).

113 4. Mechanical and hand thinning (MHT): Mechanical thinning with the device
114 used in MT treatment was then followed by hand thinning. In 2008, follow-up
115 thinning was done in the same conditions as HT, the workers used ladders, but in
116 the following years, the follow-up was done without the use of ladders and
117 acting only on the remaining clusters. This treatment was carried out by a team
118 of three workers; one removed the fruits with the mechanical device and the
119 other two thinned the clusters by hand after the mechanical thinning.

120

121 The experiment was designed as a randomised block, divided into plots; each plot had
122 six trees (replicates).

123

124 **2.2. Thinning and harvesting dates**

125 Thinning dates were April 17th, 2008 (50 DAFB); May 7th, 2009 (62 DAFB); May 11th,
126 2010 (53 DAFB); April 28th, 2011 (50 DAFB). Harvesting was done when the fruit was
127 visually mature. In 2008 it was done in two passes (130 and 138 DAFB) and in 2009-
128 2011 it was done in three passes (in 2009: 130, 136 and 140 DAFB; in 2010: 125, 130
129 and 134 DAFB; in 2011: 133, 138 and 142 DAFB).

130
131 On the first thinning day of 2008-2011, the trunk diameter of each tree was measured at
132 30 cm above the ground to calculate the trunk cross-sectional area (TCSA). Time
133 consumed for thinning was measured tree by tree.

134
135 Thinning intensity was evaluated in 2008 following the methodology proposed by
136 Berlage and Langmo (1982). A complete sample of green fruit removed at thinning was
137 kept for each tree. This methodology allows to evaluate the thinning intensity, but not
138 the uniformity of fruit distribution on the branches.

139
140 Baugher et al. (1991) measured the fruit density on terminal, middle, and basal fruiting
141 shoot positions before and after trees were thinned. In order to measure fruit spatial
142 distribution, in 2010 and 2011 the thinning intensity was determined by measuring the
143 length of four stems and the distance between green fruits before and after each thinning
144 treatment on each tree. Two short shoots (less than 50 cm in length) and two long shoots
145 (longer than 50 cm) were measured per tree. The distinction between short and long
146 shoots was made because it was noticed that long shoots were easy to thin with the
147 device ; moreover, short shoots were in the inner part of the tree were the device access
148 was more difficult. In 2010, thinning intensity was measured the same day that the trees
149 were thinned (May 11th, 2010; 53 days after full bloom: DAFB). In 2011, thinning

150 intensity was measured twice on the same shoots: the first time on the thinning day
151 (April 28th, 2011; 50 DAFB) and the second, one month after thinning (80 DAFB).
152
153 On each harvest date, several parameters were analysed: (i) the fruit harvested from
154 each tree was weighed using an electronic balance with a resolution of 50 g to
155 determine the yield (kg tree^{-1}) and yield efficiency (g cm^{-2} TCSA); (ii) the number of
156 fruits per tree ($\text{no. fruit tree}^{-1}$) was counted, and the crop density (no. fruit cm^{-2} TCSA)
157 was calculated; (iii) the fruit weight (g fruit^{-1}) was obtained indirectly by dividing the
158 yield per tree by the number of fruits; and (iv) the fruit size category ($\% \text{ no. fruit tree}^{-1}$
159 and kg tree^{-1}) was obtained from a sample of 150 fruits per tree. This was measured
160 using an electronic calliper with 0.1 mm resolution. The fruits collected were divided
161 into two categories based on their calibre: fruits over 55 mm, which is the minimum
162 size accepted by the canning industry, and fruits under 55 mm. Thinning operations
163 were recorded with a camcorder, and the time required to thin each tree was measured
164 to calculate the thinning costs.

165
166 To evaluate quality parameters, on each harvest date, a sample of 100 fruits was taken.
167 Several parameters were analysed: (i) the flesh firmness was measured by means of a
168 Magness–Taylor style penetrometer probe (Fruit Pressure Tester, FT-327, Facchini
169 SRL, Alfonsine, Italy) equipped with an 8 mm diameter probe (section 50mm^2); (ii) the
170 soluble solids concentration in the fruits was determined from juice samples using a
171 hand refractometer (Atago Pocket Pal-1, Atago Co. Ltd., Tokyo, Japan); and (iii) the
172 level of acidity was obtained by neutralising 1.5 mL of the squeezed, spin-dried and
173 filtered juice with 0.1N NaOH, using a digital pH meter (Crison pH Burette 24, Crison

174 Instruments S.A., Barcelona, Spain). The results were expressed in terms of the
175 dominant acid as grams of malic acid per litre (g malic acid L⁻¹).
176
177 Statistical analyses were performed using a commercially-available statistics package
178 (Statgraphics Plus, version 5.1., STSC Inc., Rockville, MD, USA).
179
180 The cost of thinning by treatment was calculated as follows:
181 • Hand thinning costs were based on a labour rate of 8.30 € h⁻¹, including taxes.
182 • Mechanical thinning costs were calculated following ASAE D497.7 (2011) and
183 ASAE EP496.3 (2011). The economic costs for the mechanical device were
184 based on a machine life of five years or 1200 h of use (commercially available
185 price of €1530), an annual usage of 240 h, an interest rate of 7%, a salvage value
186 of 12% of the purchase price, storage at 0.75% of the purchase price and
187 cumulative repair and maintenance costs at 82% of the purchase price. The cost
188 of the mechanical device was 2.44 € h⁻¹ and the cost of hand-labour was 8.30 €
189 h⁻¹. The total cost of the mechanical thinning treatment was 10.74 € h⁻¹.
190 • Mechanical and hand thinning treatment was carried out by a team of three
191 workers; one removed the fruits with mechanical device (10.74 € h⁻¹) and the
192 other two thinned by hand after mechanical thinning (8.30 € h⁻¹).
193
194 The economic profit of the thinning treatments was calculated considering the yield (kg
195 tree⁻¹) of fruits with a size over 55 mm. The price for canning peaches was 0.44 € kg⁻¹
196 in 2008; 0.33 € kg⁻¹ in 2009; 0.43 € kg⁻¹ in 2010; and 0.22 € kg⁻¹ in 2011. These peach
197 prices were obtained from the wholesale weekly prices received by producers in the

198 field (CARM, 2011). The thinning cost (€ tree⁻¹) was subtracted from the production
199 value (€ tree⁻¹) to obtain the net margin.

200

201 **3. Results**

202 **3.1. Effect of thinning on distance between green fruits**

203 Although the objective for the three treatments was for the same number of fruits to
204 remain per tree, hand thinning (HT) was the treatment that removed most fruits;
205 mechanical thinning (MT) detached 64% compared with HT, and mechanical followed
206 by hand thinning (MHT) removed 78% of HT.

207

208 The effect on the distance between fruits due to the factors: treatment, shoot length, date
209 of measure, distance, and year was analysed with a multi-factorial analysis of variance
210 for the years 2010 and 2011, with the effect of all the factors being significant, with the
211 exception of that of year.

212

213 In the UT trees, the distance between green fruits was 3.6 cm, MT left the green fruits at
214 a significantly greater distance (5.2 cm) than UT, but at a significantly lower distance
215 than those of MHT and HT, of 8.6 and 8.8 cm, respectively, with no significant
216 differences between the latter two.

217

218 Before thinning, there were no significant differences in the distance between green
219 fruits in short (3.4 cm) and long (3.6 cm) shoots. After thinning, there were significant
220 differences in the distance of the green fruits located on short shoots, 4.7 cm, compared
221 with the long shoots, 5.8 cm. This means that the long shoots were thinned more
222 intensively than the short ones.

223

224 In 2011 the distance between green fruits was measured on two dates, 50 DAFB, which
225 was the thinning day, and also 80 DAFB (Table 1). In all the treatments the distance
226 increased from the first to the second date, due to the falling of fruits damaged in the
227 thinning operation but not totally removed and due to natural causes. In all the cases in
228 which thinning was carried out, the differences in the distances were low and not
229 significant, but in the case of UT the distance increased significantly, passing from 3.2
230 to 4.3 cm. This physiological drop has been noticed in some peach varieties when the
231 load is high, due to the competition for nutrients between fruits (Blanco, 1987; Blanco
232 and Socias, 1988; Byers, 1989; Costa et al., 1982; Miranda and Royo, 2002). Thus, to
233 have a precise vision of fruit distance between fruits in thinning treatments, the distance
234 must be measured some days after the operation has been done, in this case roughly one
235 month later.

236

237 **3.2. Thinning time and thinning cost**

238 Thinning time was significantly different for HT, MT and MHT treatments in the four
239 years of trials (Table 2). In this experiment, HT was carried out following the farmer's
240 normal practices and took 25-32.7 min tree⁻¹ depending on the year, and was therefore
241 the most time-consuming treatment. These results agree with those obtained by Berlage
242 and Langmo (1982); Marini (2002) and Martin et al. (2010).

243

244 Mechanical thinning required 2-3.3 min tree⁻¹ which meant that it was the least time-
245 consuming treatment. It saved 87-93% of time with respect to HT, which supposes a
246 substantial increase in the work rate, which was 18.9-30.3 trees h⁻¹ versus 1.9-2.4 trees
247 h⁻¹ for HT.

248

249 In 2008, MHT (using ladders to do the follow-up hand thinning) lasted 13.4 min tree⁻¹.

250 In 2009-2011, ladders were not employed and the operators who carried out the follow-
251 up thinning were forced to follow the rhythm of the thinner. This reduced the thinning
252 time to 5.3-10.8 min tree⁻¹, allowing a saving time of 67-82% with respect to HT. In the
253 MHT treatment, the use of ladders in the follow-up thinning did not improve the size of
254 the fruit harvested (Martin et al., 2010).

255

256 Mechanical thinning and MHT reduced thinning time and increased the work rate,
257 which as an average for the four years was 2 trees h⁻¹ for HT, 8 trees h⁻¹ for MHT and
258 23 trees h⁻¹ for MT. This increase in the work rate is considered positive by producers
259 because they can work faster, thinning on the best dates and using only well-trained
260 operators.

261

262 Thinning costs were significantly different between HT, MT and MHT treatments.

263 Thinning cost was on average 4.07 € tree⁻¹ in HT; 1.37 € tree⁻¹ in MHT and 0.49 € tree⁻¹
264 in MT. In comparison with HT, MT and MHT produced savings of 88% and 66%,
265 respectively.

266

267 **3.3. Fruit harvested**

268 The control treatment (UT) was significantly different from all of the others (HT, MT,
269 and MHT) for the factors: fruit per tree; crop density; mean fruit size; mean fruit
270 weight; yield; and yield efficiency in the four years (Table 3).

271

272 In the thinning treatments (HT, MT, and MHT) there were no significant differences in
273 number of fruits per tree; crop density (no. cm⁻² TCSA); and yield efficiency (g cm⁻²
274 TCSA).

275

276 Thinning treatments reduced, on average for the four years, the number of fruits per tree
277 by between 50-60% as compared to UT. Similar values are reported by other
278 researchers such as Schupp et al. (2008) who reduced crop load by an average of 58%
279 using drum shaker devices, and Myers et al. (2002) consider that 50% is a standard
280 degree of thinning in peaches. However, a major difficulty of thinning is to find the
281 optimal thinning intensity. This is so because the optimum thinning level to maximise
282 grower profit will depend on many factors, including yield; fruit size; fruit size
283 distribution; minimum size standards; etc.

284

285 There were also significant differences in fruit size and fruit weight (Table 3) of UT in
286 comparison with the three thinning treatments (HT, MT, and MHT). Peach fruit size is
287 negatively related to the number of fruit per tree (Johnson and Handley, 1989). Hand
288 thinning, MT and MHT treatments increased fruit size (mm) by 10%, and fruit weight
289 (g fruit⁻¹) by 47% on average for the four years as compared to UT. On the other hand,
290 yield (kg tree⁻¹) was reduced by 31% in HT, MT and MHT with respect to UT.

291

292 Figure 1 shows the distribution (%) of fruit diameters for all the treatments. In UT, 18%
293 of fruit had a calibre of less than 55 mm, which is the minimum calibre accepted by the
294 industry. This percentage was considerably lower in the thinning treatments: 8% in MT,
295 4% in MHT, and 3% in HT.

296

297 The average fruit weight was linearly correlated with the fruit number per tree. Johnson
298 and Handley (1989) and Marini and Sowers (1994) have proposed a relationship
299 between average fruit weight and fruit number as a linear equation $y = m x + b$. Using
300 our data, a mathematical relationship was established between average fruit weight (y, g
301 fruit⁻¹) and crop density (x, number fruit cm⁻² TCSA). The following formula was
302 obtained: $y = 200.3 - 13.7 x$ ($R^2 = 69\%$; $P < 0.05$) (Fig. 2). Johnson and Handley (1989)
303 obtained a R^2 value between 67% and 92% comparing peach cultivars in early, mid- and
304 late-season. The linear relationship was significant but the slope depended on the
305 cultivar. “Carson” is a mid-season ripening cultivar. With our data, crop density
306 explained 69% of the variability in fruit weight, and thus other factors must also
307 influence fruit weight. Miranda and Royo (2002) established a mathematical
308 relationship between fruit diameter and precocity, pruning load, and crop density which
309 explained 55% of the variability in fruit diameter.

310

311 Since yield efficiency is a product of fruit weight and crop density, Johnson and
312 Handley (1989) proposed a relationship between average fruit weight and crop density
313 using a curvilinear equation of the form $y = mx^2 + bx$. Using our data, a mathematical
314 relationship was established between average yield efficiency (y, g cm⁻² TCSA) and
315 crop density (x, number fruit cm⁻² TCSA). The following formula was obtained: $y = -$
316 $0.0127 x^2 + 0.195 x$ ($R^2 = 82\%$; $P < 0.05$) (Fig. 2).

317

318 These two relationships obtained for “Carson” cultivar (Fig. 2) may be a useful tool to
319 determine firstly, the thinning intensity needed to obtain the desired fruit weight; and
320 secondly, to estimate yield efficiency for the thinning intensity selected.

321

322 **3.4. Physical–chemical properties of fruits**

323 Flesh firmness decreases with maturation and ripeness of stone fruits. Typical firmness
324 levels at normal commercial maturity of mid-season peaches are 45-55 N (Kader and
325 Mitchell, 1989). As shown in Table 4, average flesh firmness decreased from the first to
326 the last harvest date; although in 2010 and 2011 the flesh firmness values obtained on
327 the first day of harvest were lower than those in 2008 and 2009.

328

329 Soluble solids concentration was always greater on the first picking date, due to the
330 selective manual harvesting (Table 4). On the first dates, workers take only the biggest
331 and most coloured fruits, meanwhile on the last, they take all the remaining fruits of the
332 tree, whatever their state of maturity.

333

334 Acidity increased with the time, which can be explained by the fact that the last fruits
335 were immature.

336

337 **3.5. Economical aspects**

338 The highest total yield was obtained with UT (100 kg tree⁻¹ on average for four years).
339 Despite 10% not having reached the commercial minimum size of 55 mm (Table 5) yet,
340 a higher yield was observed in this treatment than in the others. In all the years, UT fruit
341 had a higher gross value and net value than those of all thinning treatments.

342

343 There were no significant differences in total yield between HT, MT and MHT during
344 the four years. Hand thinning was the treatment that produced the least non-commercial
345 peaches (1%), versus 5% in MT and 2% in MHT, although these differences were not

346 significant. Despite that, there were no significant differences in yield of commercial
347 sizes, gross and net value of fruit among HT, MT and MHT.

348

349 The treatment with higher net value was UT with 32 € tree⁻¹, meanwhile HT, MT and
350 MHT reached 20 € tree⁻¹, 22 € tree⁻¹ and 23 € tree⁻¹, respectively.

351

352 **4. Discussion**

353 By definition, successful thinning results in a reduction in crop load and in an increase
354 of the fruit size. Unfortunately, reducing crop load is also likely to reduce yield.

355 Historically, it has been assumed or implied that a significant increase in fruit size will
356 compensate for the loss of yield that typically results from thinning. For example, in

357 1903 Walker urged peach growers in Arkansas to remove ½ to ¾ of the small fruit,

358 promising that the value of the fruit would be increased sufficiently to pay 1000% of the
359 cost of thinning, with no reference to the value of the lost fruit. However, it is clear that

360 a reduction in total yield is only beneficial if sufficiently more fruit can be marketed or
361 marketed at a higher price. Silsby et al. (1991) report that it is possible that

362 improvement in fruit size and quality did not compensate for loss of yield.

363

364 In this test, thinning treatments (HT, MT and HMT) reduced the number of fruits per
365 tree with respect to UT by an average of 45%, being the average yield of UT trees 100

366 kg tree⁻¹ versus 69 kg tree⁻¹ of HT, MH, and MHT (Table 3). Obviously, the size in

367 these last treatments was higher, 66 mm versus 60 mm in UT. Generally when the fruit

368 is for the fresh market, the increase in size can compensate the yield losses due to the

369 strong differences in prices by calibre, but for processing peaches, fruit size is not the

370 most important determinant of price, because all fruit greater than 55 mm in diameter

371 receive the same price. Thus, in our trials, UT reached an average net value of 31.92 €
372 tree⁻¹, meanwhile HT, MT, and MHT obtained 20.09, 21.97, 22.92 € tree⁻¹ respectively
373 (Table 5).

374

375 The practice of fruit thinning has been used for hundreds, perhaps thousands, of years to
376 manipulate cropping and blooming in peach (Dennis, 2000). Although in this test UT
377 was the best economical solution, farmers will never leave the trees un-thinned because
378 the non-commercial fraction (10% in this case) also supposes costs in harvesting and
379 managing fruit. Moreover, thinning can influence fruit quality parameters. Link (2000)
380 showed that thinning improves fruit size, colour and is accompanied by higher contents
381 of soluble solids. Thinning therefore improves the taste and also the appearance of the
382 fruit. Unfortunately, in our test the quality of the fruit was not analysed for the different
383 treatments.

384

385 There were no significant differences between HT, MT, and MHT treatments in fruit
386 per tree, mean fruit weight, and yield efficiency (Table 3). Consequently, for this
387 cultivar, independently of the thinning method used, the size and yield of fruit can be
388 estimated depending on crop density (Fig. 2) and assuming a spectrum of probable
389 prices for the fruit size, to estimate the yield net value. Scott and Rasmussem (1990)
390 developed a mathematical model to optimise the thinning intensity in peaches using
391 easily measurable parameters. Mathematical models are useful tools for optimising
392 thinning, but the parameters must be obtained for any particular agricultural situation.

393

394 Some cultivars of stone fruits tend to develop a pattern of biennial bearing that may
395 vary greatly in intensity (Seehuber et al., 2011). Thinning reduced the fluctuation in

396 yield, but the fruit size result in a single year is not representative. Mechanical thinning
397 is the most “environmentally friendly” and cheaper system to thin peaches.

398

399 **5. Conclusions**

400 Both treatments which employ a hand-held mechanical device (MT and MHT) have
401 allowed a considerable reduction in the thinning time, 90% with MT and 75% with
402 MHT, with respect to hand-thinning (HT). The operating time with HT was 324 h ha⁻¹,
403 with MHT it was 90 h ha⁻¹ and with MT, 30 h ha⁻¹.

404

405 The highest thinning cost was for HT with 2713 € ha⁻¹. Due to the reduced value of the
406 thinning in comparison with the increase in the work rate, mechanical thinning
407 treatments supposed a considerable saving in thinning costs, 88% and 66% savings for
408 MT and MHT respectively, with respect to HT.

409

410 There were no significant differences between HT, MT, and MHT treatments in fruit
411 per tree, mean fruit weight, yield efficiency and net value of fruit in any of the four
412 years of the test. Thus, MT is the best option, because it was the least expensive and the
413 yield and fruit size obtained were not different from the other thinning treatments.

414

415 The used of hand-held mechanical devices will permit growers to optimise the net
416 return that can be obtained for a specific orchard.

417

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422

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