Citrus fruits are not climacteric, so their quality does not improve after harvesting. Suitable storage can slow their development: an appropriate positive temperature, 85 to 90% relative humidity and ventilation. Fruits must be harvested at a stage of maturation close to optimum ripeness—and hence optimum quality. Quality is characterised mainly by the juice content, the dry extract/acidity ratio and flavour. Fruits must be handled with care during the harvest and not be wetted, so as to limit subsequent risks of physiological deterioration or the entry of pathogens. Transport to the packing stations must be carried out as soon as possible.