

# PEAKfresh® USA

## Packing Guide for Beans



Green beans when harvested are still in the growing stage of development and are highly perishable. Chilling injury to beans will occur when storage temperatures are 5°C or below. The most common quality test for beans is the 'snap' test. Beans are also subjected to damage by surface pitting and reseating which is aggravated by the presence of free moisture, especially on produce in the centre of cartons. It is generally recommended that the best method of pre-cooling beans following harvest is using

hydro-cooling. It is important that the water used for hydro-cooling contains a fungicide to prevent the spread of disease.

Recommended Post Harvest Temperatures: Around 7°C (43°F) and 95% humidity.

### Packaging Method:

Beans are normally packed in five and ten kilo boxes and is important that they be palletized for refrigerated storage to allow maximum air flow through the box ventilation holes. Beans should be packed in a PEAKfresh carton liner with the top of the liner folded and not sealed. It is essential that beans be properly pre-cooled before packaging into PEAKfresh in order to reduce their respiration rate. In areas where beans are likely to be subject to changes in temperature during transportation and handling, we recommend the placement of additional ventilation holes in the PEAKfresh carton liner.

Storage Temperatures: 7°C (42°F) and 95% humidity

### *Important Please Read:*

*All recommendations for the use of PEAKfresh products are given in good faith and based on proven field experience. Packaging method, storage temperatures, storage humidity levels, transit and destination conditions are factors likely to affect the performance of PEAKfresh products and no liability for indirect or consequential damage can be accepted. We recommend that PEAKfresh products be tested under local conditions before introduction to large scale commercial applications.*