

# PEAKfresh® USA

## Packing Guide for Asparagus



There are two types of asparagus, green and white. Both types of fresh asparagus are highly perishable and deteriorate rapidly at temps above 5°C (40°F). Immediately following harvest, asparagus spears should be cooled, preferably by hydro-cooling to a temperature of between 0°C and 2°C (32-36°F).

The danger of storing asparagus at higher temps is that growth, loss of tenderness and flavor will take place prior to deterioration. High levels of humidity are essential to prevent desiccation at

the butt ends and to limit the development of woodiness. Accurate grading of asparagus spears is essential for export markets. Asparagus can be held in storage for between two and six weeks depending on the quality.

RECOMMENDED POST HARVEST TEMPS 0°C (32°F) 95% humidity

### Packaging Method:

The test of good quality asparagus apart from flavor is the 'snap' test. Asparagus should be graded and packed in small quantities into PEAKfresh bags ready for retail sale or in larger packs for commercial hotel use. Export quality asparagus should be packed in standard export cartons and stored vertically so as to maintain the straightness of spears. We do not recommend that asparagus be packed horizontally in large quantities. Maintaining a chill chain from harvest to consumer is essential in order to maintain high quality.

Storage Temperatures: 0°C (32°F) 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.*