

PEAKfresh[®] USA

Packing Guide for Cucumbers



Cucumbers are harvested as an unripe fruit and are very delicate. Care should be taken when harvesting to avoid skin damage and bruising. Cucumbers are also very sensitive to chill damage and following harvest, their temperature should be reduced slowly over a 24 to 48 hour period to around 10°C (50°F). Chill injury will occur at temperatures below 7°C (42°F). Shrink wrapping cucumbers in polyethylene is a very effective packaging method. Cucumbers wilt very quickly and become soft and shriveled and must be maintained in

a high humidity environment. Cucumbers should not be stored anywhere near apples, pears or other ambient sources of ethylene gas.

Recommended Post Harvest Temperatures:

Cucumbers should be slowly cooled over 24 to 48 hours down to around 10°C (50°F) with 95% humidity. Do not chill below 7°C (42°F) as chilling damage will result.

Good quality cucumbers (including Lebanese cucumbers) can be stored in unsealed PEAKfresh carton liners up to a maximum 5kg weight. Cucumbers can be stored at domestic level in individual PEAKfresh bags that are sealed. It is very important that the temperature following packaging be around 10°C (50°F) with good ventilation. We recommend that cucumbers stored in PEAKfresh be examined after 14 days following packaging. Avoid storage near apples, pears or other sources of ethylene gas.

Storage Temperatures: 10°C (50°F) NOT below 7°C (42°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.