

PEAKfresh® USA

Packing Guide for Parsley & Herbs



Parsley & herbs can be kept fresh for many weeks in bunch form packed in PEAKfresh bags that are sealed. Most herbs that have been properly pre-cooled following harvest can be stored successfully in individual PEAKfresh bags that are sealed. Parsley in particular, enjoys equal volumes of oxygen and carbon dioxide (around 10% and thrives in an atmosphere of high humidity.)

Recommended Post Harvest Temperatures: Between 0°C and 5°C (32° and 42°F) and 90-95% humidity.

Packaging Method:

We recommend that bunches of herbs be packed separately into individual PEAKfresh bags that are sealed. For commercial packs of 10 or more, the bunches should be packed lightly in a PEAKfresh carton liner that is not sealed. Freshly harvested herbs should be washed and then placed on wire racks, or similar racking, in a cool room, preferably overnight to remove surface moisture before packing into PEAKfresh. Herbs for retail sale should be packed in Duo bags.

Storage Temperatures: 0°C to 5°C (32°F to 42°F) and 90% - 95% humidity. To avoid heat stress, it is important to adequately pre-cool fresh cut herbs before packing into PEAKfresh bags and avoid breaking the cooling chain during storage and or shipping.

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.