

PEAKfresh[®] USA

Packing Guide for Rambutan



Rambutan is a tropical fruit that requires careful handling to avoid bruising. The fruit is considered to be an ethylene producer and is also sensitive to the presence of high levels of ethylene gas. Rambutan is also very sensitive to chilling injury when stored at temperatures below 12°C. It can be stored successfully in PEAKfresh for around three weeks following harvest. It is important to slowly reduce the temperature of the fruit flesh following harvest with careful attention to avoid chilling damage.

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

Packaging Method:

Small quantities of rambutan can be placed in PEAKfresh bags as long as the fruit has been properly pre-cooled to around 12°C (54°F). When PEAKfresh carton liners are used to package rambutan, the carton liner should be folded flat at the top and not sealed with a twist tie. Where there are likely to be difficulties in maintaining a temperature of 12°C (54°F), we recommend that the fruit be packed into a carton using a sheet of PEAKfresh in the bottom of the carton and a separate sheet of PEAKfresh across the top of the fruit making sure that the carton ventilation holes remain open.

Storage Temperatures: 12°C (54°F) and 90% to 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.