

# PEAKfresh<sup>®</sup>USA

## Packing Guide for Peaches & Nectarines



It is possible to store peaches and nectarines for two to four weeks with very careful post harvest treatment and attention. Long term storage is not recommended as loss of flavor and texture is likely to occur. It is also important to know that peaches and nectarines both suffer from decay forming brown rot. They are also susceptible to shriveling. There are a number of proprietary dips available to help control surface bacteria.

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

### Packaging Method:

PEAKfresh carton liners are not recommended for peaches and nectarines unless careful attention has been made to post harvest treatment and strict temperatures control can be maintained. We recommend that sheets of PEAKfresh be placed on the bottom of a box where fruit is bulk stored and a further sheet of PEAKfresh placed across the top of the fruit in the box. Where preformed plastic trays are used, we recommend the use of a precut sheet of PEAKfresh across the top of the fruit. This has the benefit of maintaining humidity levels and a degree of protection against ethylene damage.

Storage Temperatures: 0°C (32°F) and 90 - 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.*