

PEAKfresh® USA

Packing Guide for Parsnips



Topped parsnips can be kept for up to six months at 0°C. Only good quality, healthy roots should be stored. Parsnip roots that have been bruised or cut during harvesting should not be considered for long term storage.

Poor quality roots decay quickly and surface browning or yellowing is a result of oxidation. The biggest storage problem is to avoid wilting of the roots. Untapped parsnips have a very

short storage life. It is possible to store fresh harvested parsnips in PEAKfresh bin liners that are vented.

Recommended Post Harvest Temperatures: 0°C (32°F) and 98% - 100% relative humidity.

Packaging Method:

Good quality parsnips that have been properly pre-cooled and dry should be packed into PEAKfresh carton liners that are folded closed at the top. The carton should have vent holes but does not necessarily need to be waxed. Parsnips can be stored below 1°C (33°F) for any length of time.

Storage Temperatures: 0°C (32°F) and 98% - 100% relative 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.