

PEAKfresh[®]USA

Packing Guide for Turnips



Mature good quality turnips can be stored successfully for up to five months in PEAKfresh carton liners. Turnips that have been damaged during harvest and have surface cuts should not be considered for long term storage.

At temperatures above 5°C (40°F) turnips are subject to the development of decay. Turnips should be stored with tops removed. It is possible to store turnips immediately following harvest in ventilated PEAKfresh bin liners. An adequate supply of air ventilation is essential.

Recommended Post Harvest Temperatures: 0°C (32°F) humidity 95%

Packaging Method:

Good quality turnips that have been properly pre-cooled should be packed dry into PEAKfresh carton liners that are folded closed at the top. The carton should have vent holes but not necessarily be waxed. To avoid decay, do not store turnips above 5°C (40°F) and maintain good air ventilation during storage in cartons.

Storage Temperatures: 0°C (32°F) humidity 95%

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.