

PEAKfresh[®]USA

Packing Guide for Tomatoes



Tomatoes are harvested at two intervals. Mature green and colored red ripe. Mature green tomatoes will slowly ripen, when stored in PEAKfresh bags at between 18°- 20°C (66°- 70°F) with 90% humidity. Green tomatoes must not be stored below 13°C (54°F).

Ripe tomatoes can be stored in small quantities in individual sealed PEAKfresh bags or in a carton liner for boxes up to 10kg. Packaging in excess of 10kg should use PEAKfresh sheet in the top and bottom of the box with box air holes remaining open.

Recommended Post Harvest Temperatures:

Mature green tomatoes - 13°C (54°F) and 90-95% humidity.

Red ripe tomatoes - 7°C (44°F) and 90- 95% humidity.

Packaging Method: As above, ensuring that fruit is pre-cooled and has no seen surface damage. Green tomatoes can be stored 2-4 weeks and red ripe tomatoes for 7 days.

Storage Temperatures:

Mature green tomatoes - not below 13°C (54°F) and 90- 95% humidity.

Red ripe tomatoes - not below 7°C (44°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.