

PEAKfresh[®] USA

Packing Guide for Squash



Yellow squash and button squash have a post harvest shelf life of 3 weeks or less. Skin damage to button squash will result in rapid decay.

Careful attention should be given to harvesting and handling techniques to avoid skin damage. All members of the squash family are sensitive to chill damage and should not be stored for any length of time below 5°C (40°F).

Recommended Post Harvest Temperatures: 5°C - 10°C (41° - 50°F) 95% humidity.

Packaging Method:

Button squash should be packed into 5 kg and 10 kg PEAKfresh carton liners with the top folded and not sealed. The cartons should have adequate ventilation holes. Small quantities for domestic storage and food service use can be placed in 1 kg and 2 kg PEAKfresh bags that are sealed with a twist tie. All squash are ethylene sensitive and should not be stored with ethylene producing fruit and vegetables.

Storage Temperatures: 7°C (44°F) 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.