

# PEAKfresh<sup>®</sup>USA

## Packing Guide for Lychees



The storage period of fresh lychees is limited to between four and eight weeks. When the peel color changes to a dark reddish brown, the process of decay has commenced.

The application of plastic film packaging enhances the storage period by maintaining high levels of humidity which reduces the desiccation rate and high humidity also provides a degree of protection against chilling injury.

Recommended Post Harvest Temperatures: 5°C- 95% humidity.

### Packaging Method:

We recommend that good quality fruit be packed in either 5kg or 10kg size PEAKfresh liners and folded closed at the top. This application is to ensure high levels of humidity. The fruit should be pre-cooled and dry when packed.

Storage Temperatures: 5°C -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.*