

# PEAKfresh<sup>®</sup>USA

## Packing Guide for Lemons & Limes



There are a number of different varieties of lemons and small variations in their storage times. Most lemons are not ready for consumption immediately after harvest, but need conditioning to develop color, juice content and flavor. Ventilation is used to remove ethylene and other metabolic products produced by mold and by the lemons themselves. Lemons in ventilated storage should keep between 1 and 6 months. Under refrigerated storage conditions, they lose weight at a rate of 2-3% per month. Lemons that are of proper size and dark green color when picked have the

longest storage life. Tree ripened fruit does not keep well in storage and should be marketed immediately. Lemons are very susceptible to chilling injury and must be stored at relatively high temperatures between 5° - 7°C.

Recommended Post Harvest Temperatures: 5° - 7°C Fast cooling is not necessary however the recommended temperature range should be achieved within 24 hours of harvest.

Post harvest humidity, 90%

Packaging Method:

Only good quality lemons should be considered for extended storage. We recommend that lemons packed in fiber board cartons have a slightly oversized sheet of PEAKfresh film (bigger than the top of the box) and tucked down the inside of the box, but not impeding air flow. This application of PEAKfresh is to provide a surface to encourage maintenance of humidity, and also to provide a capacity to treat small volumes of ethylene gas produced by the lemons. For maximum storage conditions of beyond four months, we recommend that a further sheet of PEAKfresh film be used as a divider between the top and bottom layers of stored lemons. We do not recommend the placement of a future sheet in the bottom of the box as this may be a trap for excessive condensation and induce the development of mold.

Storage Temperatures: Must be maintained between 5°C and 7°C at a 85% - 90% 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.*