PEAK*fresh*® USA

Packing Guide for Mesclun

Mesclun is a mixture of different types of lettuce leaves, with some endive and possibly also edible flowers to give the mix some life and color. The lettuce leaves are pulled or ripped into "mouthful" size pieces. Using lettuce that has been damaged through handling or climate, and where outer leaves can be removed and destroyed to leave the heart, contributes to reducing waste from produce that does not have a ready retail market because of quality.

Recommended Post Harvest Temperatures: 0ºC (32ºF)

Post Harvest Humidity 90% to 95%.

Packaging Method:
Mesclun needs to be packed dry. Most producers of mesclun prepare the mix without washing the lettuce first and rely on the consumer to wash the product prior to consumption. This is acceptable so long as there is not any possibility of dirt, grit or foreign matter being present in the mix. It is necessary to wash the lettuce leaves prior to packaging, then we recommend that the leaves be spun dry and kept in a cool room overnight to remove excess moisture, prior to the ripping up of the lettuce leaves into the mesclun mix. It is important that any excess is removed prior to ripping and packing of the lettuce to overcome the possibility of slime developing on the delicate leaves. The chilled mesclun mix should then be packed into PEAKfresh bags and folded closed.

Storage Temperatures: Mesclun Mix 0ºC (long term storage around 14 days) retail display preferably refrigerated. If unrefrigerated, quality deteriorates rapidly after 10 hours.

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.