

PEAKfresh[®]USA

Packing Guide for Brussels Sprouts



Brussels Sprouts can be stored successfully in excellent condition for around five weeks so long as they are stored dry in PEAKfresh carton liners. Immediate pre-cooling following harvest by either hydro-cooling or forced air ventilation will prevent yellowing of the sprouts and discoloration of the stem and maintenance of refrigerated storage at 0°C with a very high level of humidity is critical to retaining bright green leaves. Extended storage may result in black specking of the leaves.

Brussel sprouts are very sensitive to the presence of ethylene which has the affect of yellowing the leaves and they should not be stored in areas where ethylene from fruit will accelerate damage.

Recommended Post Harvest Temperatures: 0°C (32°F) and 95-100% humidity.

Packaging Method:

Properly pre-cooled Brussels Sprouts can be stored successfully in PEAKfresh carton liners that are folded closed at the top. By not sealing the liner allows for the ventilation of excessive build-up of carbon dioxide and other gases. This is important to avoid the possibility of flavor damage over extended periods of storage. Brussels Sprouts packaged into smaller bags for domestic storage or food service use should be sealed with a twist tie.

Storage Temperatures: 0°C (32°F) and 95-100% 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.