

PEAKfresh[®]USA

Packing Guide for Spinach



Spinach and silver beet are both very perishable and deteriorate rapidly at high temperatures. Both vegetables are sensitive to ethylene damage that causes yellowing of the leaves.

Hydro-cooling is the best method of reducing temperature following harvest; however both leaf vegetables should not be stored in PEAKfresh when wet.

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

Packaging Method:

Spinach and silver beet can be stored dry in PEAKfresh carton liners. For small quantities of both vegetables, they are best stored in PEAKfresh bags that are sealed with a twist tie. Maintenance of refrigeration is critical to freshness. Storage period should not be longer than three weeks.

Storage Temperatures: 0°C (32°F) and 90% - 95% relative 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.