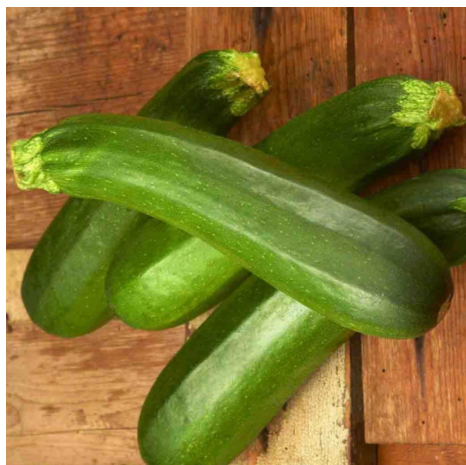


# PEAKfresh<sup>®</sup> USA

## Packing Guide for Zucchini



Zucchini are very susceptible to post harvest handling damage that results in the development of decay. The attention to the hygiene of knives used for harvest is also important in the reduction of decay.

Recommended Post Harvest Temperatures: 7°C (44°F) 90-95% humidity.

### Packaging Method:

For larger quantities up to 5kg, we recommend the use of a PEAKfresh carton liner that is unsealed. For quantities above 5kg, we recommend the use of PEAKfresh single sheets in the bottom of the box and a further sheet in between the vegetables dividing them into two layers and a further sheet (three in total) across the top of the vegetables.

Storage Temperatures: 7°C (44°F) 90-95% 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.*