

PEAKfresh® USA

Packing Guide for Broccoli



It has the highest respiration rate of any fruit or vegetable and has a very short post harvest life. Broccoli must be cooled to around 0°C immediately following harvest to protect the tight, compact flowers on the head. Broccoli that has been properly pre-cooled to 0°C can be packed successfully into a carton liner without the need to apply top ice. By using PEAKfresh there are savings in ice and unnecessary use of expensive waxed boxes.

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

Packaging Method:

Packed in individual bags or bulk packed into PEAKfresh carton liners. No ice needed. No wax boxed needed. Broccoli with very tight and compact flowers can be stored up to four weeks using PEAKfresh. Fold close liner at top before placing outer carton lid. Refrigeration is essential for transport and storage of broccoli. Must be packed dry without leaves. Trimming off butt cut and leaves must be done with knives treated with chlorine solution to remove bacteria. Bags used to pre-pack florets of broccoli must have additional 3-6mm holes in the bag gusset to increase ventilation.

Storage Temperatures: 0°C (32°F) and 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.