

# PEAKfresh<sup>®</sup> USA

## Packing Guide for Melons



The core temperature of rock melons at the time of harvest can be in the mid to high 30's (100°F). They are usually harvested at the hard ripe stage and can be successfully stored from 15-25 days at temperatures of around 5° to 7°C (41°-45°F). It is very important to reduce the field heat from melons as soon as possible following harvest. This is best done by hydro-cooling or forced air cooling, prior to packaging for shipping. It is important that the skin is kept dry to eliminate

micro organisms and the onset of mould. Rock melons continue to ripen following harvest but do not increase in sugar content. Melon losses normally result from skin damage caused through poor handling. Rock melons will suffer from chill damage at temperatures below 2°C (26°F).

Recommended Post Harvest Temperatures: 2° to 5°C (36° - 41°F) and 90% relative humidity. Pre-cooling as quickly as possible following harvest is very important. Temperature checks should be carried out on flesh of melon to ensure the removal of field heat.

### Packaging Method:

We recommend that PEAKfresh carton liners be used. More often than not, field heat remains a problem in the packaging and storage of rock melons. Melons that have not been properly pre-cooled prior to packaging, should not be placed in PEAKfresh carton liners. It is important that the air ventilation holes on the carton remain open.

Storage Temperatures: 5° to 7°C (41° to 45°F) and 90% 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.*