

PEAKfresh® USA

Packing Guide for Sweet Corn



When harvested, sweet corn is often at temperatures above 30°C (85°F) and needs to be rapidly cooled to around 0°C (32°F) in order to maintain sugar levels and taste to avoid premature conversion of sugar to starch. Following pre-cooling, ears of corn with husks intact need a source of moisture for the husks to avoid moisture loss from the corn kernels. Sweet corn has a high respiration rate and a high level of heat production. Attention to post harvest cooling is critical to maintaining taste and appearance. High quality sweet corn can be maintained in marketable condition

under constant refrigeration for between 10 and 14 days.

Recommended Post Harvest Temperatures: 0°C (32°F) and 95%- 98% humidity.

Packaging Method:

Ears of corn with intact husks can be packed into PEAKfresh carton liners that are folded at the top and not completely sealed. Careful attention needs to be given to the core temperature of the corn to avoid unnecessary heat build up through respiration. Corn cobs that have been de-husked and pre-cooled to around 0°C (32°F), can be stored in 1 kg and 2 kg PEAKfresh bags that are sealed to maintain high levels of humidity. Long ears of corn, both husked and de-husked and destined for export, are best packed in vented PEAKfresh carton liners to overcome potential temperature variations during handling. Carton liners that are folded and not sealed, will maintain freshness for 21 days without excessive kernel damage. Because varieties of corn, farm handling and refrigeration conditions are different, we recommend that these packaging methods be tested first before commercial application.

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.