

# PEAKfresh<sup>®</sup>USA

## Packing Guide for Apricots



It is difficult to store commercial quantities of apricots for more than two to three weeks. When stored, apricots decay very quickly from brown rot and rhizopus rot.

Fruit should be pre-cooled as quickly as possible following harvest to temperatures to below 4°C (40°F) but around 0°C (32°F). The breakdown of apricots is similar to that of peaches in that a browning occurs around the seed with softening of the flesh. This process usually appears some two weeks after harvest.

Recommended Post Harvest Temperatures: 0°C (32°F) and 90-95% relative humidity.

### Packaging Method:

PEAKfresh carton liners are not recommended for long term packaging of apricots. We recommend that sheets of PEAKfresh be used in the bottom and top of bulk packed apricots. Where apricots are packed in preformed plastic tray or similar tray, then a sheet of PEAKfresh film pre-cut to the size of the top of the box be placed over the top of the fruit. This application has two benefits; the first is to maintain relative humidity and the second to provide a small surface area of PEAKfresh film to treat small volumes of ethylene gas. An alternative is to use PEAKfresh Bubble Sheet.

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