

PEAKfresh® USA

Packing Guide for Cabbage



Depending on the variety of cabbage and the availability of good storage facilities. It is possible to store cabbage around five months. Cabbage should be handled very carefully following harvest and only firm heads without yellowing or mechanical damage should be stored. Before storage, all loose leaves should be trimmed from the head. Cabbage is sensitive to ethylene damage which causes yellowing.

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

Packaging Method:

Pre-cooled dry cabbage heads can be stored in PEAKfresh carton liners that are folded closed at the top. Very good results have been achieved in maintaining freshness by storing dry cabbage heads in individual PEAKfresh bags that are then stored in a waxed carton. For individual storage, it is important that the cabbage head be properly pre-cooled with core temperatures indicating 0°C - 1°C (32°C - 34°C). It is important that loose leaves be removed from the heads of cabbage to improve ventilation. Cabbages may require further trimming before retail sale.

Storage Temperatures: 0°C (32°F) and 95%-98% 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.