

# PEAKfresh® USA

## Packing Guide for Celery



Undamaged good quality celery can be stored for up to 10 weeks with good temperature control at around 0°C (32°F) and high levels of humidity. Celery is ethylene sensitive and will wilt quickly if exposed to low levels of humidity and high temperature.

Celery can be pre-cooled by forced air cooling or hydro-cooling. Maintenance of air circulation around cartons containing celery is important to avoid overheating from respiration heat.

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

### Packaging Method:

Celery can be packed into PEAKfresh carton liners that are folded closed at the top. Celery is also packed into individual sleeves made from PEAKfresh film that are sealed with a twist tie. Celery must be packed dry. For domestic and food service use, cut celery stalks will maintain freshness and crispness packed in 1kg and 2kg sealed PEAKfresh bags. Celery is subject to chill damage at temperatures of- 5°C (31°F)

Storage Temperatures: 0°C (32°F) 95% humidity, avoid chill damage.

### *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.*