

PEAKfresh[®]USA

Packing Guide for Cauliflower



Cauliflower that is free of any handling damage and that has been pre-cooled quickly following harvest to temperatures below 5°C, can be stored successfully in PEAKfresh carton liners for 3-4 weeks. The market value of cauliflower is determined by its appearance and in particular the cleanliness of the white flower or curd. Keeping the curd clean is an important part of handling, particularly when a full cauliflower is trimmed of its protective leaves ready for sale.

Cauliflower is also subject to freezing damage which results in browning of the curd and the appearance of soft rot bacteria. Temperature control is important in maintaining the storage life of the cauliflower. Cauliflower is very sensitive to the presence of ethylene gas.

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

Packaging Method:

Bulk storage of cauliflower should be kept in slatted crates to allow maximum air flow. Cauliflower can be successfully wrapped individually in PEAKfresh bags. It is not necessary to use a carton liner when individual heads of cauliflower are wrapped. Bulk cauliflower flower that is wrapped in tissue paper can be packaged into a PEAKfresh carton liner and folded at the top, not sealed. Where cauliflower is being transported to areas where there is a likelihood of inadequate refrigeration, the PEAKfresh sheets should be used to line the bottom and top of the packaging carton and as a divider between two separate layers of cauliflower.

Storage Temperatures: 0°C (32°F) above 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.