

PEAKfresh[®]USA

Packing Guide for Carrots



Mature carrots have a long post harvest life of up to 10 months. To maintain maximum quality store only for five months. To maintain quality, carrots need careful handling following harvest to avoid bruising, cutting and breakdown. The true characteristic of a carrot is crispness. Carrots lose moisture very quickly resulting in wilting. Carrots are ethylene sensitive, and to avoid the development of bitterness during storage, it is essential to avoid storage with apples and pears and other sources of ethylene gas. Untapped Carrots have a very short shelf life.

Recommended Post Harvest Temperatures: 0°C (32°F) 95% -100% humidity.

Packaging Method:

Good quality carrots that have been properly pre-cooled, should be packed dry into PEAKfresh carton liners that are folded close. The carton should have ventilation holes but not necessarily be waxed. They can also be stored into 1 kg and 2 kg bags for domestic and food service use. To avoid chill damage which causes horizontal cracking, do not store carrots below -1°C (30°F)

Storage Temperatures: 0°C (32°F) 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.