

PEAKfresh® USA

Packing Guide for Kiwi Fruit



Kiwi Fruit is also known as Chinese Gooseberry. Most long term storage of Kiwi Fruit is under controlled atmosphere conditions regulating supplies of oxygen and carbon dioxide. Some varieties of kiwi can be stored 6 to 8 months under CA storage conditions. It is possible to maintain excellent quality kiwi packed in PEAKfresh tray liners for periods up to 6 months under normal cool room conditions. Storage quality of kiwi will dramatically reduce if the fruit is damaged as a result of harvesting and mechanical handling

including skin rub resulting in the removal of hairs from the skin. Bad temperature control and poor handling results in the development of grey and blue mold and rot. Late picked fruit needs to be carefully monitored for long term storage conditions. Extremely sensitive to the presence of very small volumes of ethylene gas, kiwi should never be stored in areas where there is the slightest possibility of ethylene gas entering the cool room environment. Never store with ethylene producing fruit such as apples or pears.

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

Packaging Method:

Pack house hygiene is very important to avoid the transfer of bacterial diseases. Kiwi should never be pre-cooled using chilled water. The fruit should be forced air cooled to the recommended temperature range within 8 to 12 hours of harvest and then maintained at this temperature during packing, storage and transportation phases. Wherever possible, retail storage of kiwi should be around 2°C (36°F). Good quality firm fruit is packed into preformed plastic trays that are placed inside a PEAKfresh tray liner that is folded closed and then placed inside a tray box and palletized. It is important that air flow be maintained around all cartons packed on pallets. We recommend that the PEAKfresh tray liner not be sealed so as to avoid any excessive build up of carbon dioxide during long term storage but to also provide protection during the transport phase of distribution where there is likely to be a rapid increase in temperature.

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.