

PEAKfresh® USA

Packing Guide for Papaya



There are number of different varieties of papaya and papaw. All varieties are subject to damage resulting from chilling injury and therefore temperature control is absolutely critical. Papaya is normally picked for shipping at the three quarter ripe color stage and treated for insect and decay control. The treatments also vary. The significant difference between Asian and Pacific papaya and Australian grown papaw is in the recommended storage temperature range. Papaya and papaws are very delicate fruit and require careful handling to minimize

bruising. Packing in shredded paper is used extensively to minimize transport and handling damage. Damaged fruit is highly susceptible to post harvest rots and in particular damage caused by anthracnose.

Recommended Post Harvest Temperatures Hawaiian Papaya - Close to but not below 7°C (44°F). Australian Papaw - close to 13°C but not below 13°C (54°F) (green). Post Harvest Humidity: 95%

Packaging Method:

Papaya and papaw should have their temperature reduced to between 7°C and 10°C (44° & 50°F) and 13°C and 18°C (54°F & 66°F) respectively within 24 hours from harvest in order to reduce decay and prolong shelf life. Both species are subject to ethylene induced ripening and where the presence of ethylene can be eliminated, the mature fruit has a potential storage life of around 3 weeks and ripe fruit approximately one and a half weeks. It is recommended that papaya or papaw be stored in PEAKfresh carton liners or bags. We recommend that PEAKfresh be used in the shipping box prior to the placement of the shredded paper and the establishment of a cradle. Using the PEAKfresh carton liners provides a degree of protection against ethylene damage and provides a level of humidity suitable for the safe storage.

Storage Temperatures: Papaya around 7°C (44°F) / Papaw around 13°C (54°F) / (green) ripe 10°C 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.