

# PEAKfresh® USA

## Packing Guide for Persimmon



There are a number of varieties of persimmon that are astringent that require the removal of astringency (bitterness) before eating. Non astringency at maturity while the fruit is still firm and can be eaten crisp like an apple. The most popular non astringent variety is Fuyu. Fruit is normally harvested when well developed, firm and with the characteristic color for the variety. Harvesting usually extends over a number of weeks allowing up to five picks to ensure optimum maturity.

Persimmons are graded according to size and quality and care should be taken to avoid bruising during grading. Fruit is sensitive to ethylene gas that will accelerate ripening and reduce shelf life.

Recommended Post Harvest Temperatures: -1°C (30°F) and 90% relative humidity.

### Packaging Method:

Fruit is normally packed into cardboard trays with plastic inserts for individual pieces of fruit. These can be in two layers. We recommend that PEAKfresh bubble film be used to cover the fruit in single layer along with a separate sheet between two layers. Where fruit is packed loose, PEAKfresh carton liners can be used with the top folded closed. Good quality fruit can be stored up to 3-4 months. The fruit will sustain chill damage at temperatures of -2°C (28°F) and should be packed dry.

Storage Temperatures: -1°C (30°F) and 90% 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.*