

# PEAKfresh<sup>®</sup>USA

## Packing Guide for Watermelon



Watermelon is very fragile and requires careful handling to avoid damage. Whilst the skin of watermelon is relatively strong, they are extremely fragile to dropping. Watermelons are very sensitive to chill damage at temperatures below 7°C (42°F).

Decay in watermelon will result from extended periods of storage at temperatures above 20°- 24°C (70°- 75°F). Exposure to excessive levels of ethylene gas will accelerate decay.

Watermelon should not be stored with fruits and vegetables that are high producers of ethylene. Ambient ethylene from vehicle exhaust is also a factor.

Recommended Post Harvest Temperatures: 10°- 15°C (50°- 60°F) 90% humidity.

### Packaging Method:

PEAKfresh bin liners can be used successfully to reduce damage caused by ethylene gas. Watermelons are usually transported in bulk where there is a useful application for PEAKfresh as a bulk wrapping material. Chill damage at temperatures below 7°C (42°F) is a major cause of deterioration.

Storage Temperatures: 10° - 15°C (50°- 60°F) 90% humidity. Avoid prolonged storage temperatures below 10°C (50°F) as it will cause chill damage.

### *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.*