

PEAKfresh[®] USA

Packing Guide for Peas



Fresh garden peas and snow peas require immediate cooling following harvest to maintain their sugar and flavor. Hydro-cooling is the preferred method of reducing post harvest temperatures. Quick post harvest cooling and the maintenance of a high humidity will maintain greenness and avoid yellowing.

Recommended Post Harvest Temperatures: 0°C (32°F) and 95% - 98% humidity.

Packaging Method:

Unshielded peas can be packed in 5 kg and 10 kg carton liners that folded closed at the top. Snow peas destined for repacking or food service are best stored in 2 kg and 5 kg PEAKfresh bags that are folded closed at the top. It is important that peas be packed without any visible moisture.

Storage Temperatures: 0°C (32°F) and 95% - 98% 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.