

PEAKfresh® USA

Packing Guide for Plums



Depending on the variety to be packed, plums can be successfully stored under refrigeration for five to seven weeks. In the latter storage period, there may be some loss of flavor and the start of flesh browning. Variety and local growing conditions, dictate the application of various sprays and dips of bacteria control.

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

Packaging Method:

Depending on variety and local experience, plums are packed into 5 kg and 10 kg PEAKfresh bags that are folded closed at the top. Using this method requires very careful handling of cartons to avoid bruising and fruit damage. Plums that are packed in flexible tray apertures are best covered with a pre-cut sheet of PEAKfresh film. This method of packaging will maintain a reasonable level of humidity and provide some control of ethylene gas. A similar application using PEAKfresh bubble film with the PEAKfresh film covering the plums has the added advantage of buffeting protection. Boxed storage of plums in PEAKfresh carton liners should be quality checked around three weeks.

Storage Temperatures: 0°C (32°F) and 90-95% 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.