

# PEAKfresh<sup>®</sup>USA

## Packing Guide for Cherries



There are two objectives in the packaging of cherries. The first is to maintain green stems and the second is to maintain a high degree of natural bloom on the surface of the fruit. There are a number of different types of boxes used for the packaging of cherries ranging from 5kg to 20kg in weight.

**Recommended Post Harvest Temperatures:** It is essential that cherries be pre-cooled to 0°C (32°F) immediately following harvest. Post harvest humidity 90% - 95%

### Packaging Method:

We recommend that pre-cooled cherries be packaged using PEAKfresh carton liners. It is important that the cherries be pre-cooled to around 0°C (32°F) before packaging. The top of the carton liner should be folded closed before the outer carton is applied. An alternative method of packing cherries is using PEAKfresh sheets. Our recommended use of PEAKfresh sheets that are cut to fit the exact size of the box opening is to place one sheet in the bottom of box, a further sheet in the middle of the box dividing the fruit into two layers, and a third sheet on the top of the box. Where a "cameo" box top is used, it is a very nice presentation to use two sheets of PEAKfresh overlapped at the center opening of the "cameo" framing the stored cherries. This method of packaging using PEAKfresh maintains a high degree of humidity, avoiding moisture loss from the fruit and maintaining green stems. Cherries packed using this method have produced storage periods of in excess of six weeks. Otherwise, PEAKfresh carton liners are strongly recommended.

**Storage Temperatures:** Around 0°C (32°F) as soon as cases of cherries are removed from cold storage, and particularly where a carton liner has been used, the carton liner should be opened at the top.

### *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.*