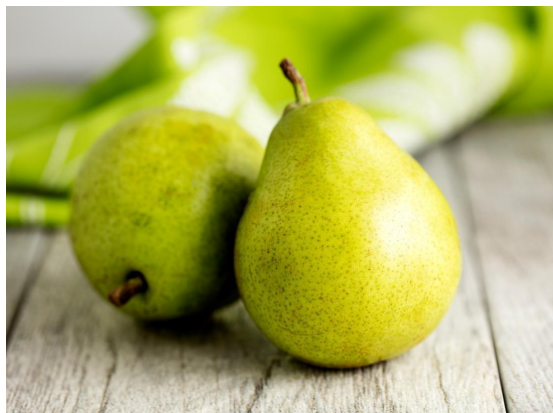


PEAKfresh® USA

Packing Guide for Pears



Harvest time and maturity of pears is determined by the firmness of the fruit. All pears should be treated carefully at the time of harvest to avoid skin damage. Pears harvested at optimum maturity tend to be less susceptible to physiological disorders and to be able to ripen after storage. Pears lose moisture rapidly following harvest and during storage. Storing pears in PEAKfresh reduces the rate of dehydration and weight loss. Pears need to be cooled immediately following harvest to around -1°C (30°F). Delays in

cooling will shorten the storage life. For long term storage of pears, it is recommended that the core temperature of the stored pears be around 0°C (32°F) within 4 days of harvest. PEAKfresh carton liners can assist in extending the life of pears between 4 and eight weeks by providing a modified storage atmosphere that is higher in carbon dioxide and lower in oxygen.

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

Packaging Method:

Pears produce ethylene gas and suffer from moisture loss very quickly. They should be carefully handled following harvest and wherever possible hydro cooled with water to remove field heat. After pears have been dipped, they should be thoroughly dry before packaging. Pears that are destined to be packed for short term cool room storage prior to market should be packed in a 25 micron PEAKfresh carton liner that is folded closed prior to sealing of the box. This method of packaging provides for a buildup of naturally produced carbon dioxide that is conducive to maintaining good storage conditions.

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.