
























Packaging Solutions for Fresh Vegetables



| Produce Availability | | Cold Storage / Shipment | Shelf Life |
|---|--------------------------|---|-----------------------|
|  | Asparagus (Green) | 28 days at 1°C (34°F) | 4 days at 10°C (50°F) |
|  | Asparagus (White) | 40 days at 1°C (34°F) | 4 days at 10°C (50°F) |
|  | Avocado (Hass) | contact us for ripen in the bag retail solution | |
|  | Beans | 14 days at 6°C (43°F) | 4 days at 10°C (50°F) |
|  | Broccoli | 28 days at 0°C (32°F) | 4 days at 10°C (50°F) |
|  | Broccolini | 24 days at 0°C (32°F) | 4 days at 10°C (50°F) |
|  | Brussels sprouts | 40 days at 0°C (32°F) | 4 days at 10°C (50°F) |
|  | Cabbage | 21 days at 0°C (32°F) | 4 days at 10°C (50°F) |
|  | Carrot | 40 days at 0°C (32°F) | 4 days at 10°C (50°F) |
|  | Cauliflower | 25 days at 0°C (32°F) | 4 days at 10°C (50°F) |
|  | Celery | 28 days at 0°C (32°F) | 3 days at 10°C (50°F) |
|  | Chili pepper | 21 days at 8°C (46°F) | 3 days at 20°C (68°F) |
|  | Cucumber | 18 days at 10°C (50°F) | 3 days at 20°C (68°F) |

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|---|--------------------------------------|-----------------------------|-----------------------|
|  | Eggplant (Aubergine) | 22 days at 11°C (52°F) | 3 days at 20°C (68°F) |
|  | Green onion | 21 days at 1°C (34°F) | 4 days at 10°C (50°F) |
|  | Leek | 28 days at 0°C (32°F) | 4 days at 10°C (50°F) |
|  | Lettuce | 21 days at 0°C (32°F) | 4 days at 10°C (50°F) |
|  | Mushroom | Contact us for more details | |
|  | Okra | 15 days at 7°C (45°F) | 3 days at 20°C (68°F) |
|  | Parsnip | 21 days at 0°C (32°F) | 3 days at 20°C (68°F) |
|  | Pepper | 28 days at 8°C (46°F) | 3 days at 20°C (68°F) |
|  | Radish | 21 days at 1°C (34°F) | 3 days at 20°C (68°F) |
|  | Snow pea / Sugar snap pea | 42 days at 0°C (32°F) | 4 days at 10°C (50°F) |
|  | Squash / Zucchini | 21 days at 8°C (46°F) | 3 days at 20°C (68°F) |
|  | Sweet Corn | 21 days at 0°C (32°F) | 4 days at 10°C (50°F) |
|  | Tomato / Cherry tomato | 14 days at 10°C (50°F) | 3 days at 20°C (68°F) |

Retail Packaging Solutions for Fresh Cut Vegetables



| Produce Availability | | Cold Storage / Shipment |
|---|--|-------------------------|
|  | Beets (shredded) | 9-10 days at 7°C (45°F) |
|  | Broccoli (florets) | >14 days at 2°C (36°F) |
|  | Cabbage (chopped) | 9-10 days at 7°C (45°F) |
|  | Carrot (shredded) | 9-10 days at 7°C (45°F) |
|  | Cauliflower (florets) | >14 days at 2°C (36°F) |
|  | Celery (sticks) | >10 days at 7°C (45°F) |
|  | Chicory (leaves) | >10 days at 7°C (45°F) |
|  | Escarole | ~14 days at 7°C (45°F) |
|  | Fennel | 9-10 days at 7°C (45°F) |
|  | Green Bunched Onions (shredded) | ~14 days at 7°C (45°F) |