

Packaging Solutions For

FRESH CUT VEGETABLES

Product		Achievable Cold Storage	
		Days	Temp.
	Beets (shredded)	9-10	7°C (45°F)
	Broccoli (florets)	>14	2°C (36°F)
	Cabbage (chopped)	9-10	7°C (45°F)
	Carrot (shredded)	9-10	7°C (45°F)
	Cauliflower (florets)	>14	2°C (36°F)
	Celery (sticks)	>10	7°C (45°F)
	Chicory (leaves)	>10	7°C (45°F)
	Escarole	~14	7°C (45°F)
	Fennel	9-10	7°C (45°F)
	Green Bunched Onions (shredded)	~14	7°C (45°F)

Product		Achievable Cold Storage	
		Days	Temp.
	Kale	10	7°C (45°F)
	Lettuce (Curly)	9-10	7°C (45°F)
	Lettuce (Iceberg)	9-10	7°C (45°F)
	Lettuce (Lisa Aldace)	9-10	7°C (45°F)
	Lettuce (Red Leafy)	9-10	7°C (45°F)
	Radicchio (leaves)	9-10	7°C (45°F)
	Spinach	~14	7°C (45°F)
	Swiss chard	>10	7°C (45°F)
	Watercress	9-10	7°C (45°F)

Packaging Solutions For CULINARY HERBS

Product		Achievable Cold Storage	
		Days	Temp.
	Basil	7-10	10-12°C (50-54°F)
	Chives	10-20	0°C (32°F)
	Coriander	10-20	0°C (32°F)
	Dill	10-20	0°C (32°F)
	Mint	10-20	0°C (32°F)
	Parsley	10-20	0°C (32°F)
	Roccola	10-20	0°C (32°F)
	Rosemary	10-20	0°C (32°F)
	Sage	10-20	0°C (32°F)
	Thyme	10-20	0°C (32°F)

Packaging Solutions For ORIENTAL HERBS

Product / Common Name		Achievable Cold Storage	
		Days	Temp.
	Gai Lan Chinese broccoli	19	0-1°C (32-34°F)
	Song Hua Choi Chinese cauliflower	31	6°C (43°F)
	Celtuce / Wo Ju / Wo Sun Stem lettuce	21	2°C (36°F)
	Yu choy Miew Choy sum / Chinese cabbage	21	4-5°C (39-41°F)

Disclaimer

Since growing, harvesting, storing and shipping conditions vary widely among growers, regions and cultivars, StePacPPC expressly disclaims any responsibility for the integrity and quality of produce and/or any other contents placed in StePacPPC packages, or for damage thereto.