

Packaging Solutions For FRESH FRUITS

		Achievable Cold Storage / Shipment		Achievable Shelf Life	
		Days	Temperature	Days	Temperature
	Apple	60	0°C (32°F)	7	20°C (68°F)
	Apricot	30	0°C (32°F)	4	10°C (50°F)
	Banana (Green) Pre-ripening + ripening in sealed bags	35 Pre-ripening	13°C (55°F)	7 Post ripening	20°C (68°F)
	Banana (Yellow) Post-ripened	contact us for ripen in the bag retail solution			
	Blackberry	21	0°C (32°F)	4	10°C (50°F)
	Blueberry	45	0°C (32°F)	4	10°C (50°F)
	Cherry	60	0°C (32°F)	4	10°C (50°F)
	Grape	27	1°C (34°F)	4	10°C (50°F)
	Kiwi	5.5 Months	0°C (32°F)	7	20°C (68°F)
	Lime	28	10°C (50°F)	3	20°C (68°F)

Product		Achievable Cold Storage / Shipment		Achievable Shelf Life	
		Days	Temperature	Days	Temperature
	Litchi/ Lychee	20	5°C (41°F)	3	20°C (68°F)
	Mango	21	10°C (50°F)	5	20°C (68°F)
	Melon (Cantaloupe)	25	3°C (37°F)	5	20°C (68°F)
	Melon (Charantais)	25	9°C (48°F)	3	20°C (68°F)
	Melon (Galia)	25	7°C (45°F)	3	20°C (68°F)
	Melon (Honeydew)	25	10°C (50°F)	3	20°C (68°F)
	Nectarine	30	0°C (32°F)	3	20°C (68°F)
	Passion fruit	28	8°C (46°F)	3	20°C (68°F)
	Peach	30	0°C (32°F)	3	20°C (68°F)
	Pear	91	0°C (32°F)	5	20°C (68°F)
	Persimmon (Triumph)	60	-1°C (30°F)	5	20°C (68°F)
	Pineapple	28	8°C (46°F)	7	20°C (68°F)

Product		Achievable Cold Storage / Shipment		Achievable Shelf Life	
		Days	Temperature	Days	Temperature
	Pitaya (Dragon fruit)	21	10°C (50°F)	4	10°C (50°F)
	Plum	60	0°C (32°F)	3	20°C (68°F)
	Pomegranate Shipment	60	7°C (45°F)	5	20°C (68°F)
	Pomegranate Storage	90	7°C (45°F)	5	20°C (68°F)
	Pomegranate arils	14	1-4°C (32-39°F)		
	Raspberry	14	0°C (32°F)	4	10°C (50°F)
	Red Currant	18	0°C (32°F)	4	10°C (50°F)
	Strawberry	14	0°C (32°F)	4	10°C (50°F)
	Watermelon (Baby)	25	7°C (45°F)	7	20°C (68°F)