

# How to Handle Chilean Fresh Fruit

## A Little Care. A Lot More Rings.

Careful handling and storage helps you maximize the flavor, freshness, color and appearance of delicious, fresh Chilean fruit.

Maintain your high-quality standards, and you'll soon see how quickly fresh fruit from Chile moves from your produce department to the checkout line.

	Nectarines	Peaches	Apricots	Kiwifruits	Plums	Citrus	Pears	Cherries	Apples	Berries	Grapes
Temperature	31-32°	32-34°	32°	32°	32-34°	45-48°	32°	32°	32-34°	32-34°	30-32°
Humidity	90-95%	90-95%	90-95%	90-95%	90-95%	90-95%	90-95%	90-95%	90-95%	90-95%	90-95%
Mist	No	No	No	No	No	No	No	No	No	No	No
Freezing	No	No	No	No	No	No	No	No	No	No	No

### PRODUCT-BY-PRODUCT

#### Care & Handling Techniques - not all fruits are alike.



##### Apples

- Apples continue maturing after harvest time and, for that reason, it is important to keep them continuously stored at 32 degrees with a relative humidity of 90%.



##### Apricots

- Apricots must be handled carefully; avoid jarring motions.
- Store at 32 degrees, never higher temperatures. Maintain a relative humidity of 90% to avoid drying.

##### Berries

- Keep fruit dry.
- Never store near meat or milk products.
- Best to keep berries in cold storage at an ideal temperature of 32 degrees and 90% relative humidity.
- Raspberries are more easily harmed than blueberries or strawberries.



##### Cherries

- It is very important to keep cherries refrigerated to protect the texture and taste prior to exposure to warmer conditions.
- Refrigeration is essential: one hour at room temperature can cause more harm than 24 hours at 32 degrees.



##### Grapes

- Avoid storing grapes near onions to avoid odor transmission.
- Eliminate bruised or damaged fruit continually.
- Store table grapes at 32 degrees with 90% to 95% relative humidity.
- Always transport and store in original packaging.



##### Kiwifruits

- When maintained at 32 degrees with no temperature variations and at 90% humidity, fruit may be stored for long periods of time.
- Fruit will mature in 3 to 5 days at room temperatures.



##### Nectarines

- Best to store at 32 degrees.
- Fruit should have a brilliant, firm skin but be only moderately hard.
- Store at room temperature until completely mature.
- Once ripe, refrigerate for a maximum of two days.



##### Oranges, Clementines, Tangelos

- All citrus is very sensitive to cold temperatures.
- Fruit may be stored at 41 to 43 degrees.
- Strict refrigeration is not necessary.
- Clementines should not be stored near strong-smelling products.



##### Peaches

- Best stored at 32 degrees to maximize storage life.
- Brightly colored and moderately hard peaches will mature in 2 or 3 days when kept at room temperature.



##### Pears

- Pears need very sensitive handling.
- Storage temperatures should be 32 degrees with a relative humidity of 90% to 95%.
- Never place product cases on humid surfaces. Do not over stack.
- Fruit matures in 3 to 5 days following removal from cold storage.



##### Plums

- Store fruit at 32 degrees with a relative humidity between 90% and 95%.

