

HANDLING OVERVIEW

Temperature

Temperature fluctuates from front to back of the cooler. This is due to the location of the cooling unit and the frequency of the door being opened. The area closest to the door will generally be the warmest.

Fresh Cut Produce

1. Store at 34 degrees F., each degree higher reduces shelf life.
2. Maximize shelf life with proper refrigeration.
3. Keep time out of refrigeration to a minimum.
4. Store product in original bags or shipping cartons.

Microbiological growth greatly increases at temperatures over 50 degrees F.

Tomatoes***

Should be held at room temperature to ripen and then used immediately. Be careful not to overbuy. If you refrigerate a tomato, it loses its flavor.

Your Produce Storage Guide

The seasons or weather patterns that effect fruit & vegetable quality are not controllable.

This guide can help to maximize your freshness & yields.

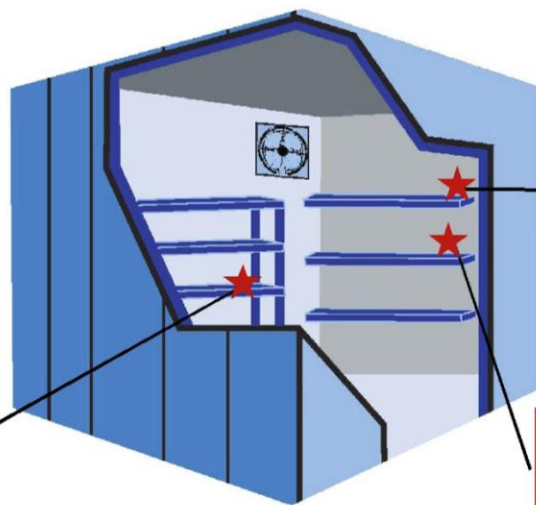
Proper rotation is as easy as writing delivery dates on products and storing in order so that the oldest product is always used first.

This is called the **FIFO method**.

First
In
First
Out



Temperature is the defining factor in maintaining & maximizing your produce quality. Always be aware of temperatures in receiving, storage & prep areas to effectively manage optimal produce life.



ZONE 1

Zone 1 is the coldest part of the walk-in cooler. Typically this will be as far from the entry door to the kitchen as possible and on a lower shelf.

Apples*	Garlic
Asparagus	Grapes
Avocados*	Lettuces
Beans, Green	Mushrooms**
Berries	Pears*
Bok Choy	Onions, Green
Broccoli	Radish
Cabbage	Snow Peas
Carrots	Spinach
Cauliflower	Sprouts
Celery	Stone Fruits*
Corn	<u>HERBS</u>

ZONE 3

Zone 3 is the warmest part of the walk-in cooler and items covered or sealed. Typically this will be on a high shelf and closest to the entry door.

Cantaloupes	Pineapples
Cucumbers	Squash
Eggplant	Tomatoes***
Melons*	
Peppers	

ZONE 2

Zone 2 is the warmest part of the walk-in cooler. Typically this will be on a high shelf and closest to the entry door.

Lemons	Limes
Oranges	Grapefruit

ZONE 4

Zone 4 is in the dry storage area off the ground. Target ambient temperature is from 60-75 degrees F.

Bananas*
Onions
Potatoes

*Produces Ethylene Gas-Store away from other fruits & vegetables affected by ethylene gas. i.e. Broccoli, Cabbage, Cauliflower & Lettuces

**Store as far away from light as possible.

***Hold at room temperature to ripen & then use immediately.



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FRUITS THAT RIPEN AFTER HARVEST

Bananas
Cantaloupe
Nectarines & Peaches*
Pears & Plums*
Melons*
Tomatoes***

FRUITS THAT DO NOT RIPEN AFTER HARVEST

Apples*
Citrus Fruits
Grapes
Pineapples
Berries