



GRADE - No US Grades Given

PACK - 5 ct.

ORIGIN - US Mexico

AVAILABILITY - Year Round

ETHYLENE PRODUCE - No

ETHYLENE SENSITIVE - Yes

STORAGE ZONE - C

RECEIVING

Good quality Cilantro should be fresh and healthy with dark green leaves possessing a very fragrant, pungent aroma. The bunches should be consistently sized and may arrive wet or packed in ice; this helps preserve the product as Cilantro is mostly water.

AVOID / REJECT

Avoid Cilantro that is yellowing or turning brown, as well as product that appears dehydrated, becoming slimy or is deteriorating.

STORAGE / HANDLING

Cilantro is best stored in the coldest area of your cooler between 32-36 degrees F. Store Cilantro in its original packaging or store in a covered lexan, keeping the product moist to prevent dehydration. The product can be misted with water or even stored in a drip set with ice to preserve it. Properly stored, Cilantro can be held three to five days on inventory and remain healthy.

OTHER