



GRADE - US 1

PACK - 50 lb.

ORIGIN - US Canada

AVAILABILITY - Year Round

ETHYLENE PRODUCE - No

ETHYLENE SENSITIVE - Yes

STORAGE ZONE - C

RECEIVING

Good quality Green Cabbage should be firm, very solid and heavy for its size. The heads should be light green to fully green without any yellow or brown discoloration. The heads should have very few, if any loose wrapper leaves and there should be no cracking or splits. An average head weighs about 2 to 2.5 lb.

AVOID / REJECT

Avoid Cabbage that is discolored, wilted or having cracked and or split heads. No mold or deterioration should be present.

STORAGE / HANDLING

Cabbage should be stored in the coldest area of the cooler either in a closed cardboard box or in a covered lexan container. The ideal storage temperature is 34-36 degrees F. Store the product on lower shelves, below the air drafts to help prevent dehydration and discoloration. Keeping heads moist can prolong their shelf life. Whole heads of Cabbage can be kept on inventory for 7-12 days as long as they are received in good condition and stored properly. Cabbage is ethylene sensitive which can cause the leaves to turn yellow or possibly drop off; avoid storage near ethylene producing items.

OTHER



GRADE - No US Grades Given

PACK - 4/5 lb

ORIGIN - US Canada

AVAILABILITY - Year Round

SPECIFICS - 1

ETHYLENE PRODUCE - No

ETHYLENE SENSITIVE - Yes

STORAGE ZONE - C

RECEIVING

Good quality Chopped Green Cabbage should appear fresh and crisp with pale green coloration. The product should be uniformly chopped. Bags should be intact with no punctures or rips. The product should arrive cold. A visual inspection of the product's health is much more important than evaluating product solely by the Use By date; but there should be a minimum of 4 days remaining before the "Best If Used By Date".

AVOID / REJECT

Avoid Chopped Cabbage that appears discolored, mushy or has excess moisture inside the bag. Avoid bags that appear bloated. Avoid bags that are not sealed; bags can be tested by submerging in cold water and checking for the presence of air bubbles indicating a hole or broken seal.

STORAGE / HANDLING

Store Chopped Cabbage immediately upon receiving in the coldest part of your cooler. The ideal storage temperature is 32-36 degrees F; shelf life is greatly increased by keeping the product within this temperature range. Leave the product in its original packaging to avoid accidental rips, snags or tears of the bags. The carton serves as an additional layer of insulation to help reduce temperature fluctuations that occur in your cooler. Rotate product on a first in, first out basis. Processed produce will lose 1 day of shelf life for every degree about 40 degrees F it attains.

OTHER