



**GRADE** - No US Grades Given

**PACK** - 4/5 lb

**ORIGIN** - US Imported

**AVAILABILITY** - Year Round

**ETHYLENE PRODUCE** - No

**ETHYLENE SENSITIVE** - Yes

**STORAGE ZONE** - C

#### **RECEIVING**

Good quality Matchstick Carrots should be consistently cut and have a vibrant orange color. The bags should be properly sealed without a lot of excess air; punctures or rips. The product should arrive cold. A visual inspection of the products 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 Matchstick Carrots that appear white, 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**

Matchstick Carrots should immediately be placed in the coldest part of the cooler upon arrival. 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**