



GRADE - US 1

PACK - 6 oz.

ORIGIN - US Mexico

AVAILABILITY - Year Round

ETHYLENE PRODUCE - Very Low

ETHYLENE SENSITIVE - No

STORAGE ZONE - C

RECEIVING

Good quality Raspberries should be firm, plump, clean, uniformly sized, with bright red color and slightly glossy to matte skin. Product should be dry with no signs of deterioration, wrinkling, shriveling, or softening. Carefully invert and open the clamshell from the bottom and inspect the white bottom pad, the pad should be mostly white without large scale saturation. Excessive saturation is an indicator of age and crushed or leaking berries.

AVOID / REJECT

Avoid Raspberries with signs of deterioration, wrinkling, shriveling, or softening as well as product that is showing excessive leakage on the pad in the bottom of the clamshell.

STORAGE / HANDLING

Store Raspberries in the coldest part of the cooler immediately upon delivery in their original clamshells. Ideal storage temperature is 34-38 degrees F, by keeping the product properly chilled and covered you can preserve the shelf life and protect from dehydration, discoloration, and softening.

OTHER