



**GRADE** - No US Grades Given

**PACK** - lb.

**ORIGIN** - Hawaii Imports

**AVAILABILITY** - Year Round

**ETHYLENE PRODUCE** - No

**ETHYLENE SENSITIVE** - No

**STORAGE ZONE** - Dry Storage

### **RECEIVING**

Good quality Ginger should be received dry and very firm with no bruising or soft spots apparent. The skin should be smooth and have a light brown color with white flesh. Select the Ginger with the least amount of knots and/or branching.

### **AVOID / REJECT**

Avoid shriveled or soft Ginger Root.

### **STORAGE / HANDLING**

Ginger is best stored in a well-ventilated, cool area of dry storage between 60-65 degrees F for short periods of time; for up to 7 days or less. Storage at warmer temperatures promote molding and sprouting. Storage below 55 degrees F causes the product to shrivel, soften and become wet. Keep inventory levels low and turn over product rapidly.

### **OTHER**