



**GRADE** - US 1

**PACK** - 6 oz.

**ORIGIN** - US Mexico Canada South America

**AVAILABILITY** - Year Round

**ETHYLENE PRODUCE** - Very Low

**ETHYLENE SENSITIVE** - No

**STORAGE ZONE** - C

#### **RECEIVING**

Good quality Blueberries should be firm, plump and dry. They should be a deep purple or blue-black in color with a silvery sheen or "bloom". Blueberries do not ripen after harvest; discard any green berries.

#### **AVOID / REJECT**

Avoid Blueberries that appear to be dehydrated, shriveled, wrinkled or soft.

#### **STORAGE / HANDLING**

Store Blueberries in the coldest part of the cooler 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**