

# MAXIMISING the shelf life of fruit and vegetables



## Handle carefully

- do not handle produce unnecessarily
- avoid damaging produce



## Stocking and storing

- separate fruit and vegetables in storage
- keep stacking height to a minimum
- cover potatoes from light when the store is closed
- discard any decayed or damaged produce
- bring oldest/ripest produce to front



## Store at correct temperature

- avoid freezing
- avoid high temperatures
- once chilled, keep chilled



## Trim and crisp

- remove damaged parts of produce
- spray leafy-greens with fine mist of water