

# SMART DEGRADABLE

## SUCCESSFUL PRODUCE TRIALS

Produce Commodity	Box/Bag Size Specifics	Hood or Liner	Storage Life with SDA Bag	Storage Life without SDA Bag (Control)	Comments	Temperature Guidelines
Apricots	5 down 24x17x38 and 8 down 20x13x28	L	30 days	21 days	Follow SDA protocol, Pre-cool to 34 F then bag. Apricots will stay firm with no decay.	32-36F 85-95%RH
Asparagus	20x13x28 and 11 down 22x14x36 and 28 down	L	20 days	8 days	Follow SDA protocol, pre-cool to 33F, then bag. No decay, growth or dehydration. And stayed very firm.	32-36F 90-98%RH
Bell Pepper	Liner size 22x14x36	L	35 days	12 days	Follow SDA protocol, pre-cool to 45-50F, then bag. No decay for 35 days.	45-50F 85-95%RH
Blueberries	22x14x36 and 5 down 24x17x38	L	20 days	10 days	Follow SDA protocol, pre-cool to 32-33F, then bag. Use no CA storage. Berries will stay firm and no shrivel. After 20 days monitor for mold clusters.	32-36F 85-95%RH
Iceless Broccoli	8 down 22x14x36 and 5 down 24x17x38	L	35 days	7 days	Important to pre-cool to 32F. Broccoli will heat back up, so you will have to check pulp temp again after initial pre-cool before bagging. You can use a dry box.	32-36F 90-98%RH
Cherries	22x14x36 and 5 down 24x17x38	L	25 days	14 days	Follow SDA protocol, pre-cool cherries to 33 F, then bag. The bag works great for shipping cherries overseas.	32-36F 85-95%RH
Iceless Corn	8 down 22x14x36 and 5 down 24x17x38	L	20 days	12 days	Follow SDA protocol. Trial was conducted back East with Paul Meola.	32-36F 90-98%RH



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Cucumbers	Liner size 22x14x36	L	12 days	8 days	Follow SDA protocol, pre-cool to 45-50F, then bag. No decay or dehydration.	45-50F 85-95%RH
Figs	22x14x36 and 5 down 24x17x38 Hood size 50x42x115	H or L	21 days	5 days	Follow SDA protocol, no signs of mold or decay. Figs were force air cooled to 34 F then bagged.	32-36F 85-95%RH
Green Beans	Liner size 22x14x36 Hood size 50x42x115	H or L	14 days	7 days	Follow SDA protocol, pre-cool to 45-50F, then bag. No decay or curl. Very firm.	45-50F 85-95%RH
Iceless Green Onions	4 dozen bunch - 20x13x28	L	40 days	10 days	Followed SDA protocol, very important to pre-cool onions to 36F. No weight loss, slime or curling. (Also, you can get into a dry box)	32-36F 90-98%RH
Nectarines	5 down 24x17x38 and 8 down 20x13x28 Hood size 50x42x115	H or L	56 days	28 days	Followed SDA protocol, very important to pre-cool produce first. No decay, wrinkles or dehydration.	32-36F 85-95%RH
Peaches	24x1 7x38 and 8 down 20x13x28 Hood size 50x42x115	H or L	56 days	28 days	Followed SDA protocol, very important to pre-cool produce first. No decay, wrinkles or dehydration.	32-36F 85-95%RH
Pears	22x14x36 and 5 down 24x17x38	L	147 days	Ca storage	Follow SDA protocol, Pre-cool pears then bag. Pears will stay green and stay firm (NO CA STORAGE)	32-36F 85-95%RH
Persimmons	5 down -24x1 7x38 and 8 down 20x13x28	L	120 days	45 days	Follow SDA protocol, pre-cool to 40, Persimmons stayed bright orange, and did not decay or get black spots.	32-36F 85-95%RH



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Plantain Banana	22x14x36 and 5 down 24x17x38 Hood size 50x42x115	H or L	10 days	4 days	Follow SDA protocol, pre-cool to 45-50F, then bag. The Plantains will stay green up to 10 days.	55-65F 85-95%RH
Plums	22x14x36 and 5 down 24x17x38 Hood size 50x42x115	H or L	56 days	28 days	Followed SDA protocol, very important to pre-cool produce first. No decay, wrinkles or dehydration.	32-36F 85-95%RH
Pluots	22x14x36 and 5 down; 24x17x38 Hood size 50x42x115	H or L	56 days	28 days	Followed SDA protocol, very important to pre-cool produce first. No decay, wrinkles or dehydration.	32-36F 85-95%RH
Pomegranates	5 down 24x17x38 and 8 down 20x13x28	L	180 days	65 days	Follow SDA protocol, Pre-cool to 32F, then bag.	32-36F 85-95%RH
Radicchio	Liner size - 22x14x36	L	1 2 days	4 days	Follow SDA protocol, pre-cool to 33-36 F, then bag. Radicchio browns after 4 days. With bag you can store up to 12 days.	32-36F 90-98%RH
Squash	Liner size - 22x14x36	L	25 days	7 days	Follow SDA protocol, pre-cool to 45-50F, then bag. No Dehydration or decay.	45-50F 85-95%RH

*Note - All temperatures refer to pulp or core temp, not ambient.*

