

Packaging Solutions for Fresh

Culinary Herbs



Produce Availability		Cold Storage / Shipment
	Basil	7-10 days at 10-12°C (50-54°F)
	Chives	10-20 days at 0°C (32°F)
	Coriander	10-20 days at 0°C (32°F)
	Dill	10-20 days at 0°C (32°F)
	Mint	10-20 days at 0°C (32°F)
	Parsley	10-20 days at 0°C (32°F)
	Roccola	10-20 days at 0°C (32°F)
	Rosemary	10-20 days at 0°C (32°F)
	Sage	10-20 days at 0°C (32°F)
	Thyme	10-20 days at 0°C (32°F)

Packaging Solutions for Fresh

Oriental Herbs



Produce Availability	Common Names	Cold Storage / Shipment
 Gai Lan	Chinese broccoli	19 days at 0-1°C (32-34°F)
 Song Hua Choi	Chinese cauliflower	31 days at 6°C (43°F)
 Celtuce / Wo Ju / Wo Sun	Stem lettuce	21 days at 2°C (36°F)
 Yu choy Miew	Choy sum / Chinese cabbage	21 days at 4-5°C (39°F)