

**THE FINEST DEGREE IN
REEFER EXPERTISE
MELON**



RECOMMENDED REEFER TRANSPORT PARAMETERS MELON

DID YOU KNOW?

The name "Charentais" comes from the Charente region of France, where it is thought to have originated.

The word "melon" can refer to either the plant or specifically to the fruit.

Many different cultivars have been produced and here are the most known: Cantaloupe, Honeydew, Galia, Charentais and Piel de Sapo.

Melons are harvested by maturity and not by size. The fruit ripens after harvest but does not increase in sugar content.

MATURITY INDICES

- › Well-shaped (nearly spherical) and uniform in appearance
- › Smooth stem-end with no adhering peduncle (stem attachment) which suggests premature harvest
- › Absence of scars, sunburn or surface defects
- › Firmness with no evidence of bruising or excessive scuffing
- › Appears heavy for size and has firm internal cavity without loose seeds or liquid accumulation

QUALITY INDICES

A ripe melon will give off a pleasant, fresh aroma. Tap the melon and listen for a dull thump. If a melon feels heavy for its size, that means it is likely to be sweet and perfect to eat right away.

OPTIMUM TRANSPORT PARAMETERS

Variety	Temperature SetPoint (in °C)	Relative Humidity (%)	Fresh Air Ventilation (CMH)
Cantaloupe	2.5-3	OFF	10
Galia	5-6	OFF	15
Honeydew	10 - 11	OFF	15
Charentais	2.5-3	OFF	10
Piel de Sapo	8-9	OFF	15

If harvesting is done within a very humid environment, dehumidification to 85% RH may be employed. However, for overseas transport, it might lead to shriveling.

NOTE: Above general recommendations are provided only for the sake of assisting our customers. They are non-binding as the parameters may vary depending on the cargo variety and its maturity. CMA CGM cannot be held accountable for the information and contents provided herein.

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