

TECHNICAL SHEET RIPENING AND CONSERVATION BLUEBERRY



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Did you know?

The blueberry is one of the only foods that is truly naturally blue in color.

The pigment that gives blueberries their distinctive color — called anthocyanin — is the same compound that provides the blueberry's amazing health benefits.

MATURITY INDICES

Blueberries are harvested based on the berries' color, ranging from blue to black-blue. Soluble solids content and titratable acidity could be also considered assessing the right maturity of the blueberries. Blueberries must be picked near to full ripe, since the flavor does not improve upon harvesting.

QUALITY INDICES

- › Good quality blueberries maintain their intense blue color, free of injuries and scalds.
- › Blueberries appear and feel turgid.
- › The flesh is white and juicy.
- › Free of decay.

TEMPERATURE & CONTROLLED ATMOSPHERE

Optimum storage and shipping temperature

Blueberries are typically transported around 0°C; rapidly cooling around 0°C and maintaining it throughout storage preserves the market quality.

Blueberries are chilling sensitive, and must not be stored under -1°C for long periods.

Potential post harvest life

Decay-free blueberries could be preserved 20-25 days in regular atmosphere and up to 40 days in Controlled Atmosphere. Berries showing traces of decay during harvest have a poor storage potential and must not be mixed with the decay-free berries.

Handling of blueberries must be minimized at maximum.

Optimum relative humidity

90 to 95%, no dehumidification required; blueberries enjoy high relative humidity.

Rates of respiration

Blueberries have a low respiration rate, at 0°C will produce only about 3ml of CO₂/kg in 1 hour (10 times lower than pineapple).

Responses to ethylene

Removal of ethylene from the environment is beneficial, decreasing the risk of disease development.

Responses to controlled atmosphere (CA)

Blueberries take good advantage of CA. An atmosphere of 12-18% CO₂ and 5-10% O₂ inhibits mold, retards breakdown and maintain firmness.

Prolonged storage in film liners, used as Modified Atmosphere Packaging, may result in off-flavored fruit and skin browning.

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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