



HANDLING GUIDE

for better retail displays
and increased sales

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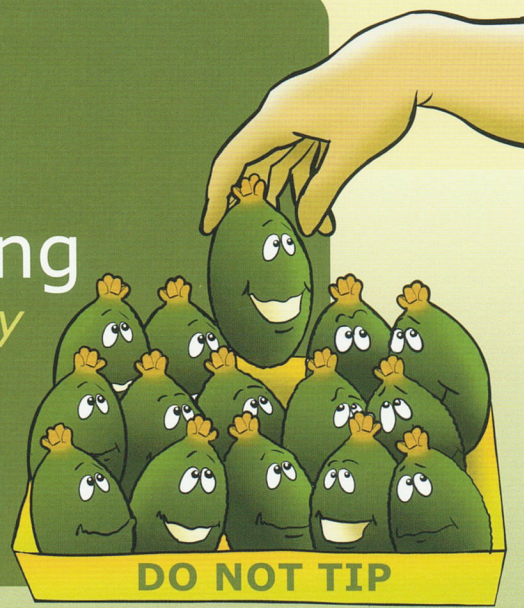
1

Store in
chiller
*- preferably
at 4°C*



2

Avoid
bruising
*- stack by
hand*



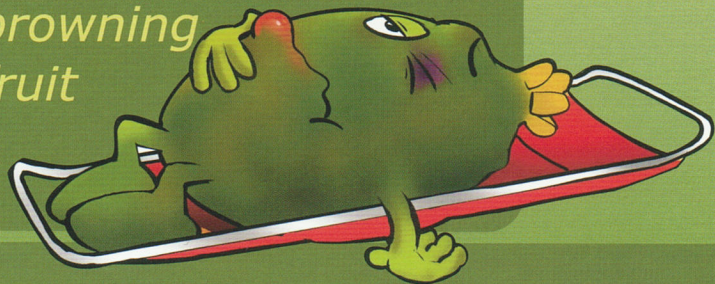
3

Refrigerate
displays
*- OR display
only 2 or 3
days*



4

Check display
daily
*- remove
browning
fruit*



FOLLOW THESE GUIDELINES TO ENSURE THE PRODUCE IS

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