

# FRESH TIP

## NO. 618

### Storage Tip for Retailers

Seedless Cucumbers should be stored in temperatures between 50-60°F. With adequate turnover, seedless cucumbers can be stored at ambient store temperature. Should turnover not allow for ambient displays, seedless cucumbers should be stored in refrigerators, free of sprayers/mister systems, at a temperature of 50 to 60°F.

**Seedless Cucumbers are also ethylene sensitive, so be sure to keep them away from ethylene producing produce and ripening rooms.**

Seedless Cucumbers need high humidity. A humidity level of 85-95% is needed to prevent shriveling.

**Seedless Cucumbers have a storage life of 10-14 days.**

### Troubleshooting Tips for Retailers

**Problem:** Yellowing | Indication of ethylene exposure

**Fix:** Keep cucumbers away from ethylene producing produce and ripening rooms

**Problem:** Shriveling | Indication of storing cucumbers in humidity that is too low

**Fix:** Maintain humidity level of 85-95%

**Problem:** Soft, Sunken Ends | Indication of over-mature product

**Fix:** Be sure to inspect cucumbers carefully upon arrival

**Problem:** Softening | Indication of storage at high temperatures

**Fix:** Store at 50-60 degrees F.



## **Retail Promotional Ideas**

Seedless cucumbers should be featured in large displays in ambient temperature as they are a staple produce item.

**Mini and cocktail cucumbers can be easily featured as a quick easy snack for children and adults. Try showcasing with popular veggie dips and salad dressings.**

Include sliced seedless cucumbers or speared mini cukes in your pre-packaged veggie and relish trays.

**Educate consumers on best practices when it comes to seedless cucumbers – did you know they will stay fresher longer if they are tightly rewrapped in their plastic wrap before being placed back into the refrigerator.**

Feature seedless cucumbers prominently on your in-store salad bar for all to enjoy. Did you know they do not need to be peeled?

**Cucumbers are the perfect addition to summer BBQ menus, picnic lunches and a variety of salads.**

For recipe ideas please visit [ogvg.com](http://ogvg.com)