

[FRESH TIP]

NO. 619



Storage Tip for Retailers

Greenhouse bell peppers should be stored in temperatures between 45-50°F (7.2-10.0°C).

Greenhouse bell peppers are ethylene sensitive. This means they should be kept away from ethylene producing produce.

Greenhouse bell peppers are odour producing. This means they should be kept away from odour sensitive produce (such as pineapple).

Greenhouse bell peppers require high humidity, at a level of 85-90%.

Greenhouse bell peppers have a storage life of 8 to 10 days.

Troubleshooting Tips for Retailers

Problem: Problem: Shriveling | Indication of exposure to strong drafts

Fix: Store peppers away from areas with drafts or high air circulation

Problem: Discolouration | Indication of ethylene exposure

Fix: Store peppers away from ethylene-producing produce and ripening rooms

Problem: Pitting; Accelerated decay | Indication of chill injury

Fix: Do not store peppers in temperatures below 45°F (7°C)



Retail Promotional Ideas

Carry packages of peppers with multiple colours in addition to bulk displays.

Consider incorporating other produce, such as cauliflower and broccoli, into bell pepper displays to add colour breaks and increase options for consumers.

Display peppers with other salad items, including lettuce, Ontario Grown Seedless Cucumbers and Ontario Grown Greenhouse Tomato varieties.

Promote bell peppers as a star entrée. Offer recipes to consumers such as Mexican Stuffed Peppers (recipe available on ogvg.com or contact us for recipe display cards)

Feature specialty peppers in various sizes and allow your customer to put a twist on recipe favourites by using a mini or oblong peppers instead.

Peppers make a great additional to grilling displays. Encourage customers to slice peppers and toss with olive oil and grill them for tasty side dish.

For recipe ideas please visit ogvg.com