

6 Display considerations

	Rate of water loss*	Benefit of point of sale packaging **
Asian leafy – buk choy	Very high	High
Asian leafy – choy sum	Very high	High
Asian leafy – gai lan	Very high	High
Asian leafy – pak choy	Very high	High
Asian leafy – wombok	High	Moderate
Baby spinach	Very high	Very high
Beans	High	High
Broccoli	Very high	Moderate
Brussels sprout	High	Moderate
Cabbage	Low	Low
Capsicum – green	Low	Low
Capsicum – red	Low	Low
Carrot	Very high	High
Cauliflower	Moderate	Moderate
Celery	Moderate	High
Cucumber – green field	Low	Low
Cucumber – Lebanese	Moderate	High
Eggplant	Low	Low
Green onions	High	Moderate
Kale	Very high	High
Leek	Moderate	Low
Lettuce – hearting	Moderate	Moderate
Lettuce – loose leaf	Very high	High
Parsnip	Very high	High
Pea, edible pod	High	Moderate
Pumpkin	Low	Low
Rocket	Very high	Very high
Silverbeet	Very high	High
Squash (pattypan)	Moderate	Moderate
Sweet corn (de-husked)	High	Very high
Sweetpotato	Low	Low
Zucchini	Moderate	Moderate

* Rate of water loss indicates the approximate rate of moisture loss (% initial weight per day) for unprotected product at 5°C + 80% RH, based on storage trial data.

Low = <0.7% /day; Moderate = 0.7 to 1.2% /day; High = 1.2 to 1.6% /day; Very high = >1.6% /day.

** Benefit of POS packaging is defined as the potential extension of the time product can be displayed at ambient temperatures without major quality loss (shelf life).

- Low = little or no benefit;
- Moderate = shelf life slightly increased to doubled;
- High = shelf life approximately tripled;
- Very high = shelf life more than tripled.