

Storage of apples and pears

Apples:



Early season apples do not store well.

Mid-season apples can last well for 4-5 weeks in the right conditions.

Late season fruit does not develop its full flavour until it has been stored for some time, and can keep for several months.

Keep apples that ripen at different times separate. They should be picked with the palm of the hand, avoiding finger pressure if possible. Leave stalks intact. Medium sized fruit store better than very small or very large ones.

Store on slatted shelves, on fruit trays or in boxes. Apples benefit from being individually wrapped in paper.

Alternatively, store small quantities in plastic bags, not more than 2/3 kilos together. Fold the top of the bag loosely and make two pencil-sized holes for each kilo of fruit.

Ideal temperature: 2°- 5°C.

Pears:



Time of harvest is critical to good storage of pears. They should be picked when still firm and not left to ripen on the tree.
Late season varieties should not be picked too early or they may shrivel and not develop their full flavour.

Store on slatted shelves or trays in a single layer. Do not wrap or store in plastic bags. Pears are at their best for short time only, so inspect frequently and bring into a warm room when nearing ripeness to finish off the process.

Ideal temperature: 0°- 1°C.