



HANDLING APPLES

To prolong the freshness of your apples, store them in the refrigerator in the crisper drawer.

Apples can also be stored in a cool, dark place, such as a pantry or cellar away from direct sunlight.

Make sure to keep them separate from other fruits and vegetables, as apples release ethylene gas which can cause other produce to ripen and spoil faster.

We recommend storing apples unwashed, as moisture can cause them to spoil more quickly.

If you notice any apples starting to go bad, remove them from the rest of the batch to prevent the spread of mold.



← Scan the QR code or visit our website to order more or send some as a gift!

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