

## = FRESH FRUITS ==

We select the best available table grapes with all our Asia standard's expertise, varieties such as:



**Red Globe** 



**Thompson Seedless** 



**Autumn Royal Seedless** 



**Crimson Seedless** 



## STORAGE TIPS

The ideal condition is to store table grapes at 32F° (0°C) with 90-95% relative humidity.

Before and during storage, bruised or damaged fruit should be removed.

Avoid storing table grapes near onions or garlic, as the grapes will absorb their aroma.

To maintain the quality, always transport them in their original packing boxes.

## DISPLAY TIPS

The greener the stem, the fresher the grapes, ensure appropriate cold chain.

Don't allow grapes contact with frozen or chilled products

Always display the grapes on a clean and dry surface.

Never stack grapes more than one or two layers high.

The position of the fruit should be rotated regularly.

Grapes are often an impulse purchase so ensure the display is very visible in store.

Use color contrast to maximum effect.

## ! ENJOY CHILEAN FRESH TABLE GRAPES ;



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