



HANDLING AND STORAGE RECEIVING GUIDE FOR FRESH HERBS

General Handling and Storage

Basil

Store between 45-50 degrees. Never ice and keep away from moisture. Lower temperatures will cause discoloration and a shorter shelf life.

Oregano

Store between 40-50 degrees, do not moisten.

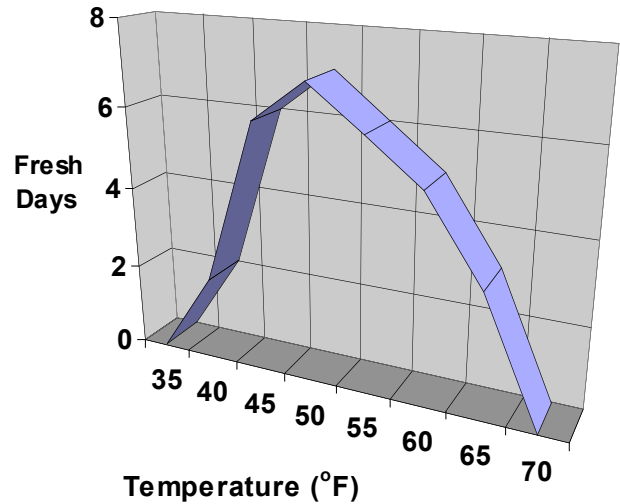
Other Various Herbs

All herbs (except basil and oregano) should be stored between 35-40 degrees.

Handling

Handle fresh herbs with great care to avoid bruising leaves. Keep away from ethylene-producing fruits and vegetables. Also basil should be handled with care, as it bruises easily.

Freshness of Basil



Shelf Life of Various Herbs

