

# Post-Harvest Handling of *Bell Peppers*

**1**

Select bell peppers for uniform maturity, color, shape, size, and with no signs of defects.



**2**

Handle fruits carefully while harvesting and packing. Rough handling can result in crushing, stem punctures, and cracks that lead to decay.



**4**

Optimal storage temperature is 45°F with 90-95% relative humidity.

To avoid chilling injury, do not store peppers below 40°F.



**3**

Avoid delays between harvest and cooling to prevent water loss, sunscald, and heat damage.



**5**

Peppers that are properly cooled and stored can maintain quality for up to three weeks.

