

# Modified fiberboard citrus box for conventional refrigerated trailers and USDA experimental van container

Dept. of Agriculture, Science and Education Administration : for sale by the Supt. of Docs., U.S. Govt. Print. Off. - CHAPTER 36. CITRUS FRUIT, BANANAS, AND SUBTROPICAL FRUIT



Description: -

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Fiction - General

Fiction

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General

Food supply -- Congresses

Quarries and quarrying, Prehistoric -- Congresses

Prehistoric peoples -- Congresses

Excavations (Archaeology) -- Congresses

Refrigerated trailers.

Citrus fruits -- United States -- Transportation.

Citrus fruits -- United States -- Packing.modified fiberboard citrus box for conventional refrigerated trailers and USDA experimental van container

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U.S. Geological Survey water-supply paper ;

Marketing research report -- no. 1100.

Marketing research report ; no. 1100modified fiberboard citrus box for conventional refrigerated trailers and USDA experimental van container

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#FRUIT, #BANANAS, #AND  
#SUBTROPICAL #FRUIT

## Mielőtt továbblépne

Control: Avoid peel injuries at harvest; refrigerate at lowest practical temperature. Because many are of a non-standard size, the pallets are built as inexpensively as possible and discarded after a single use.

## Mielőtt továbblépne

Cool fruit to as near to 0°C as practicable.

**A Modified Fiberboard Citrus Box for Conventional Refrigerated Trailers and Usda Experimental Van Container (Classic Reprint) :**  
**McDonald, Roy E.: ne-x.uni.rf.gd.au: Books**

Supermarket produce managers like small mesh bags because they make attractive displays that stimulate purchases. A packing method designed to reduce bruising and scuffing of the produce.

## CHAPTER 36. CITRUS FRUIT, BANANAS, AND SUBTROPICAL FRUIT

A growing number of US markets and many export markets have waste disposal restrictions for packaging materials. For storage longer than the usual transit and distribution periods, 85 to 90% relative humidity is recommended. A facility designed to wash, grade, or trim harvested produce but primarily to place the produce into containers suitable for sale.

## **Food transportation and refrigeration technologies—Design and optimization**

The ripening room controls initiation and completion of fruit ripening; shows a typical banana room.

## Related Books

- [Spiel im herbst - roman](#)
- [RACER # 2963611](#)
- [Body in question - metaphor and meaning in the interpretation of Ephesians 5:21-33](#)
- [Neither beast nor God - the dignity of the human person](#)
- [We sing in a strange land - a history of change ringing in Australia and New Zealand to 1988](#)