

# OREGANO

## SPEC SHEET

### AVAILABILITY

Jan-Dec

### DESCRIPTION

Small, bright green leaves with spicy, pungent flavor. Good for Italian and Greek dishes as well as other meat, poultry, and vegetable dishes.

### VARIETY:

Common Oregano

### TYPE

Conventional & Organic USDA

### PACKAGING\*

- 227 and 454 g (½ and 1 lb) film Bags
- 7, 19 and 21 g (¼, ⅓ and ¾ oz) Clamshells
- PLU Tag, Rubber band or Twist-Tie Bunches

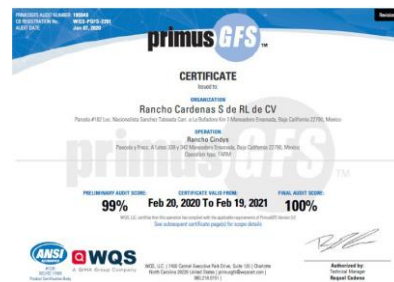
\*Presentations can be adapted as required

### RECEIVING & INSPECTION

Good quality fresh herbs should exhibit color consistent with variety, hearty aroma, high leaf-to-stem ratio, and leaves that are firmly attached to stems.

Report herbs with brown, black, or bruised leaves and/or flowering.

### CERTIFICATIONS:



Renewal in process



### STORING & HANDLING

TEMPERATURE/HUMIDITY RECOMMENDATION  
FOR SHORT-TERM STORAGE OF 7 DAYS OR LESS:

0-2°C

90-98% relative humidity

RETAIL DISPLAY TIPS:

Water sprinkle: Ok

Top ice: No

Display herbs properly to keep them looking fresh. Refrigerate fresh herbs and provide space between them to keep air moving.

Don't mist bagged herbs and keep all herbs away from ethylene-producing vegetables as ethylene will cause herbs to turn yellow

ETHYLENE PRODUCTION/SENSITIVITIES:

Produces ethylene: No

Sensitive to ethylene exposure: Yes

STORING TIPS:

Keep fresh herbs away from ethylene producing fruits and ripening rooms.

HANDLING TIPS:

Fresh herb leaves may bruise; handle with care.

Packaging	Quantity per case	Weight per case	Case dimensions (length x width x height)
Bulk (in film bags)	-	4.5 kg	508*330*279 mm 20 x 13 x 11 in
Clamshell	60-75	1.6 kg	508*330*279 mm 20 x 13 x 11 in