

Best Practices for Pepper Harvest & Post-Harvest Handling



1. Harvest Timing

Pick peppers at 90% red maturity before 12:00 PM each day to maximize shelf life. Alternatively, for an even longer shelf life, you can harvest at 50% color maturity.



2. Immediate Precooling

Right after picking, cool the fruit to 10–12 °C. Always check fruit temperature to confirm the cooling is effective.



3. Smart Packaging

Use ventilated plastic bags (macro- or micro-perforated) to maintain airflow and prevent moisture buildup.



4. Post-Pack Cooling

Once packed, drop the temperature back down to 10 °C before loading for transport.



5. Protected Transport

Ensure your cool-chain shields peppers from dehydration and stress throughout transit.



- Soft fruit's point might appear, this often signal nutrient imbalance, wrong irrigation strategy or other metabolic stresses.
- Consistency is key: follow this flow each harvest day to keep quality high and waste low.
- When harvested at the optimal maturity stage and following the recommendations, shelf life can be extended.

Use these steps to deliver high-quality peppers that delight customers and maximize your returns!



Breedx will release product catalogues, technical specifications and growing recommendations for its varieties from time to time. These recommendations constitute a "recommendations only" and are non-binding. The growers must exercise their own skills, experience, care and judgement and consider local growing conditions when producing the crop.