

Storing for success

GET APPLE STORAGE TIPS from an Ag Expert.

Charles Forney is a researcher of apples at Agriculture and Agri-Food Canada. For more than three decades he has studied what keeps apples delicious and nutritious while in storage.



Awesome apples



Apples are living, breathing things. Once picked, they need special treatment to stay crisp and sweet. Apples prefer a cool climate: proper storage of apples slows down their metabolism, so they keep their flavour and texture for longer periods of time. Apples can be successfully stored up to eight months.



Tip! Keep apples at 3.5 degrees Celsius, about the average temperature of a home refrigerator.

Apples prefer a little moisture: A little humidity keeps them crisp and sweet because they are 85 per cent water.

Tip! Keep apples in the crisper of your refrigerator where the humidity level is best for them.



Did you know that Honeycrisp apples are special? While exceptionally crisp, these apples have a thin and delicate skin and they need a little coddling to keep them at their best.

Tip! Scissors are your friend when it comes to Honeycrisps.

Removing stems prior to storage ensures that the apples don't puncture each other.

