



Storage & Handling

Premium Peaches

“A peach so special I named it after my wife.” -Chalmers Carr

South Carolina-grown Lori Anne Peaches are tender, sweet and chin-dripping juicy — ready to eat as soon as your customers purchase them. When Titan Farms owner Chalmers Carr needed a name for this peach, he could not think of a better name than that of his beloved wife.

A Lori Anne Peach is just how a peach should taste: the perfect marriage between ripeness and flavor.

The Lori Anne Peach Difference

- Harvested 3-5 days later than a standard peach
- Harvested at a lower pressure point
- Forced-air cooled
- Packed with tender, loving care straight off the tree
- Ripe and ready to eat –the ultimate eating experience!



Enjoying a Lori Anne Peach

- When choosing fruit in the store, gently squeeze the shoulder of the peach. A peach that is ready to eat will have a little give to the touch.
- Don't judge a peach by its color! Red color does not indicate ripe and ready. Look for a creamy yellow background to ensure ripeness.
- At home, store at room temperature or a little cooler. Place fruit on the counter or in an area away from direct sunlight. Place so they are not touching each other and have good air flow between them.
- Watch those babies! Once they get to your desired ripeness, place them in the refrigerator. Bring them back to room temperature when you are ready to enjoy.

Handling a Lori Anne Peach

- If demoing, remove from cold storage the night before. Peaches should be at room temperature for optimal taste. When your consumers try them, they will buy them!

Did You Know?

- South Carolina produces more peaches than the entire state of Georgia!
- Titan Farms is the largest producer of peaches, bell pepper, and broccoli.
- Our family farming operation is supported by a workforce that is 100% legal through the H2A seasonal workers program.