



## Clean Coco - Storage Guidelines

Clean Coco is subject to degradation and contamination if stored incorrectly. Proper storage and inventory rotation will maximize shelf life and minimize potential crop contamination.

### **Indoor Storage** – *We only store indoors and recommend doing the same*

- Ideal location is protected from moisture, sunlight, and extreme temperature fluctuations
- Store on pallets to avoid contact with the ground
- Do not store in growing areas to avoid accidental wetting or exposure to pests
- Keep unopened bags wrapped or covered to provide further protection

### **Outdoor Storage** – *We do not recommend storing Clean Coco outdoors. If it's your only option:*

- Store on pallets or elevated surface to avoid contact with the ground and flooded areas
- Keep vegetation cleared away from storage area to avoid contamination from weeds or insects
- Place traps near storage area to control rodent populations
- Store under open air roof or cover with tarps to minimize sun and moisture damage
- Do not spray chemicals near the stored media
- Keep shrink wrap on pallet until ready for use
- Storing media outdoors leads to faster degradation and higher probability of contamination

### **Best Practices**

- Practice First In, First Out inventory rotation by using the oldest product first
- If packaging is torn or damaged, seal with tape
- If product arrives frozen, or freezes in storage, thaw completely before using
- Avoid stacking pallets or placing heavy items on top of pallets to prevent compaction
- Do not store in greenhouses to avoid accidental wetting or exposure to pests
- Try to maintain a temperature of 40-70° F and relative humidity below 55%