

# PRODUCT SPECIFICATIONS & HARVEST / POST HARVEST GUIDE



## Asparagus

### Product Specifications

<b>Appearance</b>	Quality closed bracts, stalks not excessively woody at base
	Color dark green
	Ripeness determined by size
<b>Size</b>	Weight 1 lb bunch
	Measure 7-10" stalks, grade by stem diameter into 2 distinct sizes (jumbo or standard(pencil) to ensure uniform bunch, stem diameter should be greater than 1/4 "
<b>Packing</b>	Case 11 x 1 lb banded bunches per 1/2 bu box, packed horizontally, avoid standing water in box. No bags.
	Weight 24 lb product weight
<b>Varieties</b>	Jersey Supreme, Millennium

### Harvest

- Stalks need to be harvested daily, when outside temps are cool
- Harvested stalks should be 8"-11" with closed bracts; avoid woody stems; stem diameter should be over 1/4"
- Use a sharp, clean field knife and cut or break the stalk below the soil surface
- Harvest into sturdy, clean containers with a small amount of water at the bottom; keep in cool shade

### Post-Harvest Handling

<b>Pre-cooling</b>	Rapid hydro-cooling after harvest; keep stalks standing upright in 1" water
<b>Washing/ Processing</b>	Grade by diameter into 2 distinct sizes, bunch and trim spears to uniform height: gently rinse if needed
<b>Storage</b>	Temp 32 - 35 °F Humidity 95 - 99%
<b>Ethylene Sensitivity</b>	Ethylene producer, exposure can cause toughening

**Photo Reference**



**1 lb banded bunches, neatly trimmed and graded by diameter**