

# PRODUCT SPECIFICATIONS & HARVEST / POST HARVEST GUIDE



## Broccoli

### Product Specifications

<i>Appearance</i>	Quality Heads should be firm with tight dark green or purple buds and minimal insect damage.
	Color Dark or bright green.
	Ripeness head should be firm and no buds should be open.
<i>Size</i>	Weight varies, roughly 9-10 ounces per head on average.
	Measure Central head 4-6" across with stem no longer than 6" Prefer Crowns with less than 1 inch stem. (clarify with procurement)
<i>Packing</i>	Case 1 1/9 bushel box.
	Weight 15 lbs product weight

### Harvest

- Harvest every 2-4 days, early in the day, when outside temps are as cool as possible.
- Use a sharp, clean field knife
- Remove field heat as quickly as possible, ice, and maintain cold chain throughout transport. If Broccoli is transported in a non-refridgerated truck, ice should be used but melted upon arrival. Ice not desired if transported in a cold truck.

### Post-Harvest Handling

<i>Pre-cooling</i>	Room cooling
<i>Washing/ Processing</i>	Avoid washing; leave 1-2 wrapper leaves as long as they are not damaged or dirty
<i>Storage</i>	Temp 32 °F Humidity 98-100%
<i>Ethylene Sensitivity</i>	*Extremely sensitive to ethylene exposure*

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