

PRODUCT SPECIFICATIONS & HARVEST / POST HARVEST GUIDE

Carrots

Product Specifications

Appearance	Quality Well trimmed, firm, clean, smooth and well formed. Free from soft rot and damage caused by freezing, growth cracks, sunburn, and woodiness.
	Color no internal discoloration. Orange loose and bunched. Bunched can also come in specialty colors (purple, yellow, etc). <i>Please specify color with procurement staff before delivery.</i>
	Ripeness Partially mature, harvest while sweet to avoid bitter or harsh taste.
Size	Large / Loose 6-8" long, evenly tapered with straight sides
	Bunched 6-8" long, evenly tapered w/ tops. 4-6 carrots per banded bunch, tops on, 1-2 lb avg
Packing	Large / Loose 25 lb, clear vented poly bag tied at top. Avoid excess moisture in bag.
	Bunched 12 bunches, 1 1/9 bushel box.
Suggested Varieties	Napoli for winter, Nelson for early spring and summer. Sugarsnax 54 is moderately resistant to Alternaria and Cercospora blights.

Harvest

- Loosen soil with a bed-fork prior to harvest
- Cull forked, cracked, and excessively hairy (bitter) roots.

Post-Harvest Handling

Pre-cooling	Room cooling
Washing/ Processing	Should be 90% free of dirt and blemishes; trim loose carrots of greens and rootlets; barrel wash loose carrots; spray wash bunched carrots
Storage	Temp 35F Humidity 98-100%
Ethylene Sensitivity	Exposure to ethylene causes a bitter flavor.

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