



PRODUCT SPECIFICATIONS & HARVEST / POST HARVEST GUIDE

Potatoes, Storage (Cured) Grade A

Product Specifications

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| Appearance | Quality Free of splits, sprouts, greening, and harvest damage. Turgid and well-shaped |
| | Color Brightly colored (especially reds, whites, and yellows) |
| | Ripeness N/A |
| Size | Weight N/A |
| | Measure Larger than a baseball (approximately) |
| Packing | Case Mesh potato bag |
| | Weight 50 lbs |
| Suggested Varieties | White / Red / Yukon Gold |

Harvest

- Cut back foliage two weeks prior to digging to begin the curing process in the ground
- Handle young carefully as skins are thin
- Keep shaded out of extreme heat
- Culling out green or damaged potatoes during harvest saves time in post-harvest processing

Post-Harvest Handling

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| Pre-cooling | N/A |
| Washing/ Processing | Hand wash or brush wash (if skins are tough enough) and clean 95% dirt, dry and cure to thicken skin to ensure a 6 week shelf life @55°F |
| Storage | Temp 68°F for 1-2 weeks to cure/ 45-50°F for storage Humidity 95-99% |
| Ethylene Sensitivity | Not sensitive to ethylene exposure |