

PRODUCT SPECIFICATIONS & HARVEST / POST HARVEST GUIDE



Garlic

Product Specifications

<i>Appearance</i>	Quality Clean & well-cured (dried neck and outer skins). Cloves firm to touch. Each bulb should be well-enclosed in its outer sheath.
	Color White (or other color typical of the variety)
	Ripeness N/A
<i>Size</i>	Weight 10-12 heads per lb
	Measure N/A
<i>Packing</i>	Case Mesh bag
	Weight 5 lbs / bag

Harvest

- Dig around bulb to check size and maturity.
- Loosen with a bed lifter or fork before harvesting
- Roots should be left intact if dry, or they can be cut off with a field shears

Post-Harvest Handling

<i>Pre-cooling</i>	Not necessary
<i>Washing/ Processing</i>	After curing, remove outer 1-2 layers of skin. Stem end should be cut with approximately 1 inch remaining.
<i>Storage</i>	Temp 68-86° F for curing 30-32° F for storing Humidity 60-70%
<i>Ethylene Sensitivity</i>	Not sensitive to ethylene exposure

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