

PRODUCT SPECIFICATIONS & HARVEST / POST HARVEST GUIDE



Potatoes, New and Fingerling

Product Specifications

<i>Appearance</i>	Quality: Free of splits, sprouts, greening, and harvest damage. Turgid and well-shaped.
	Color: Gold, red, purple
	Ripeness: Harvest before they get too large.
<i>Size</i>	Fingerling – approx. 2” in length, long and skinny.
	New – approx. 1.5-2 inches in diameter, round.
<i>Packing</i>	Case: Mesh bag
	Weight 10 lbs

Harvest

- Cut back foliage two weeks prior to digging 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

<i>Pre-cooling</i>	N/A
<i>Washing/ Processing</i>	Hand wash or brush wash (if skins are tough enough) and clean 95% dirt; dry and bag.
<i>Storage</i>	Temp: 59-68° F for curing / 45-50° F for storage Humidity 95-99%
<i>Ethylene Sensitivity</i>	Not sensitive to ethylene exposure

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Fingerling Potato, Gold (Above)

“New” potatoes are more round than fingerling, but smaller than Grade A large potato size.