



PRODUCT SPECIFICATIONS & HARVEST / POST HARVEST GUIDE

Sweet Potatoes, No. 1 and Specialty Product Specifications

<i>Appearance</i>	Quality Firm, fairly well shaped, and smooth. Free from bruises, scars, and disease/insect damage.
	Color No. 1- Orange Specialty - Purple or white.
	Ripeness N/A
<i>Size</i>	Measure No. 1 : 1 ¾ " - 3"
	Weight No. 1 : 20 oz maximum
<i>Packing</i>	Case Sweet potato box
	Weight No. 1 - 40 lbs
<i>Suggested Varieties</i>	Garnett, Jewel, etc.

Harvest

- To avoid injuring tubers, find the primary crown of the plant you want to dig, and then use a digging fork to loosen an 18-inch wide circle around the plant.

Post-Harvest Handling

<i>Pre-cooling</i>	N/A
<i>Washing/ Processing</i>	Dry brushing, or gentle hand-washing and partial drying (put in perforated totes to let drain before packing). Roots should be cured immediately after harvest at 82-86 ° F and 90-97% RH for 4-7 days.
<i>Storage</i>	Temp 82-86 ° F for curing / 55-59 ° F for storage Humidity 90%
<i>Ethylene Sensitivity</i>	*Sensitive to ethylene, exposure to ethylene should be avoided*

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