



# PRODUCT SPECIFICATIONS & HARVEST / POST HARVEST GUIDE

## Winter Squash

### Product Specifications

|                            |  |
|----------------------------|--|
| <b>Appearance</b>          | Quality Outer rind should be firm, smooth and clean, free of blemishes and soft spots.                               |
|                            | Color Bright yellow or orange for butternut, carnival or green/orange for acorn, etc.                                |
|                            | Ripeness pick when mature  |
| <b>Size</b>                | Measure varies by variety  |
|                            | Weight varies by variety   |
| <b>Packing</b>             | Case 1 1/9 bushel box, FULL.   |
|                            | Weight 35-40 lbs   |
| <b>Suggested Varieties</b> | Butternut, acorn, spaghetti, delicata, honeynut, kobocho, and mix. Sometimes buy more specialty squash as available. |

### Harvest

- Harvest with clean, sharp clippers and leave a short stem.
- Avoid scratching surface of squash, this will ensure they store longer.

### Post-Harvest Handling

|                            |   |
|----------------------------|---|
| <b>Pre-cooling</b>         | n/a   |
| <b>Washing/ Processing</b> | Avoid washing; wipe clean with a clean cloth if necessary; cure to ensure a 6 week shelf life @ 55° |
| <b>Storage</b>             | Temp 85-95° F to cure / 50-55° F for long term storage  |

**Ethylene Sensitivity:** Somewhat sensitive to ethylene exposure

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While we accept a range of sizes for squash, all squash within each case should be uniformly sized. Please do not mix sizes.

Please ensure case is full to top. Partial cases will not be accepted