

Post-Harvest Handling of Broccoli

1

Carefully harvest broccoli when heads have reached maximum diameter and buds are still tight.

Rough handling can damage florets and increase decay.



2

Broccoli should be hydrocooled, room cooled, or packed in ice immediately after harvest to quickly manage temperature.

3

Broccoli is extremely sensitive to ethylene. Do not store with crops that produce ethylene such as tomatoes, melons, and apples.

Florets will yellow and storage life will be reduced.

4

Store broccoli at 32°F and 95-100% relative humidity for optimal storage life.



5

Do not freeze. Freezing injury will occur if stored at 30°F or below.



This document is intended as a guide.

Always follow local, state, and federal food safety standards of produce for human consumption.

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