

# Post-Harvest Handling

## of *Cauliflower*

**1**

**Harvest cauliflower with great care to prevent damage.**

**Avoid handling the highly sensitive curd portion of the head.**



**2**

**Do not allow cauliflower to roll or scuff across surfaces.**

**Bruising is very common and leads to rapid browning and decay.**



**3**

**Optimal storage temperature is 32°F with 95-98% relative humidity.**

**For best quality, store cauliflower for no more than 3 to 4 weeks.**



**4**

**Do not store cauliflower with crops that produce ethylene such as tomatoes, melons, and apples.**

**Discoloration of the curd and yellowing of the leaves will occur.**



**5**

**Do not freeze. Freezing injury will occur if stored at 30.6°F or below.**

