

# Post-Harvest Handling of *Cabbage*

**1**

**Cool cabbage at room temperature after harvest.**

**After field heat is removed, store at 32°F to optimize cabbage storage life.**



**2**

**Remove damaged or decaying outer leaves to maintain quality during long term storage of cabbage.**



**4**

**Chinese cabbage can be stored for 2 to 6 months, depending on the cultivar.**



**3**

**Early crop round cabbage can be stored for 3 to 6 weeks in the right conditions.**

**Late crop cultivars can be stored for up to 6 months.**



**5**

**Freeze damage can occur if round cabbage is stored below 30.4°F and if Chinese cabbage is stored below 31°F.**

