

# Post-Harvest Handling of Carrots



**1**

**Harvest carrots into clean bins or crates. Avoid excessive bouncing and shaking during transport to reduce bruising and splitting.**



**2**

**Carrots should be hydrocooled or room cooled after harvest to quickly manage temperature.**



**3**

**Optimal storage temperature is 32°F with 98-100% relative humidity.**

**Do not freeze. Freezing injury will occur if stored at or below 29.5°F.**



**4**

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



**5**

**For long term storage, use a sanitized knife to remove green tops to avoid dehydration.**



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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