

# Post-Harvest Handling of *Beets*

**1**

Harvest beets when beet crowns are between 1.5 and 3 inches in diameter. Beets may become tough and fibrous if harvested at a larger size.



**4**

Beets that are properly cooled and stored can be expected to maintain quality for 10 to 14 days with leafy tops and 4 to 6 months without leafy tops.

**2**

Rapid cooling of beets after harvest is essential.

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



**3**

For long-term storage of beets, remove tops with sanitized knife and avoid washing. Trim green tops to about two inches above the beet crown.



**5**

To increase storage life of beet greens, maintain a temperature of 32°F with 95% relative humidity.



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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