

Post-Harvest Handling of *Strawberries*

1

Harvest ripe strawberries in the morning when it is still cool, but after dew has dried from plants.

Do not harvest wet fruit.



2

Strawberries should be room cooled to 40°F or below immediately after harvest.

Do not hydrocool or pack fruit in ice.



4

To avoid bruising and allow for ventilation, do not overfill cartons or trays.

3

Optimal storage temperature is 32°F with 90-95% relative humidity.



5

Even when properly cooled and stored, fruit can rarely be kept more than 7 days after harvest.

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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