

Post-Harvest Handling of Eggplant

1

Eggplant should be harvested when skin is smooth, glossy, and free from scarring or damage.



2

Use a sanitized snipping tool or knife to cut fruit from the plant rather than tearing or pulling by hand.



4

Store eggplant between 50-54°F with 90-95% relative humidity.

To avoid chilling injury, do not store below 50°F.

3

Do not stack more than 2-3 layers of eggplant. Bruising and compression injury can occur.



5

Eggplant that has been properly cooled and stored can maintain quality for up to 14 days.



This document is intended as a guide.

Always follow local, state, and federal food safety standards of produce for human consumption.
Authors: Dani Zwischenberger, KHC and Rachel Rudolph, UK Extension Vegetable Specialist
Reviewers: Courtney Bartlett, UK Extension Associate and Camille Stevens, UK Extension Associate