

Post-Harvest Handling of Watermelon



1

Harvest fully mature watermelon when the curly tendril closest to the fruit is completely dried.



2

Another sign of a fully ripe watermelon is the presence of a light spot on the underside of the fruit. It may be white or yellow.



3

Watermelon should be uniform in appearance with a bright, waxy surface with no signs of bruising or decay.



4

Store watermelon between 50-59°F with 85-90% relative humidity.

To avoid chilling injury, do not store below 45°F for an extended period of time.



5

Do not store watermelon with crops that produce ethylene such as tomatoes, cantaloupe, and apples.



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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