

Post-Harvest Handling of Cucumbers

1

Cucumbers should be harvested when skin is glossy, smooth, and free from decay or discoloration.

Size at harvest will depend on cultivar but fruit should be firm and uniform in shape.



2

Harvest cucumbers carefully to prevent cuts, scratches or bruises as any blemishes can lead to rot.



3

Do not store cucumber with crops that produce ethylene such as tomatoes, muskmelons, and apples.



4

Store cucumbers between 50-55°F with 95% relative humidity.

To avoid chilling injury, do not store below 45°F for longer than 2-3 days.



5

Cucumbers that have 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.

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