

# Post-Harvest Handling of Potatoes

1



Harvest potatoes when soil is dry to reduce risk of damage.

After digging, allow potatoes to dry before handling to avoid damage to the delicate skin.



3

Potatoes should be stored in well-ventilated containers between 40-50°F with 90-95% relative humidity.

2



For optimal storage life, do not wash potatoes after harvest. Cure indoors for 7-10 days at 50-60°F with 95% relative humidity.

4



Store potatoes in a dark area immediately after harvest to prevent greening.

Greening indicates a possible buildup of a toxic alkaloid called solanine which can lead to illness if eaten in large quantities.



5

Potatoes that have been properly cured, cooled, and stored can maintain quality for 6 to 8 months.

