

Post-Harvest Handling of *Sweet Potatoes*



1

Harvest sweet potatoes carefully to reduce injury that may lead to decay.



2

After harvest, cure sweet potatoes at a temperature of 85°F with 85-90% relative humidity for 5-7 days.

Curing will enable the rapid healing of wounds, prevent water loss, and reduce the risk of rot in storage.



4

Sweet potatoes should be stored in well-ventilated containers between 55-59°F with 95% relative humidity.

3

For optimal storage life, do not wash sweet potatoes after harvest.



5

Sweet potatoes that have been properly cured and stored can maintain quality for over 6 months.



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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