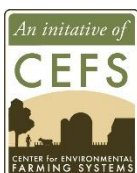


RESOURCES FOR POST-HARVEST HANDLING

Updated May 2016



NC GROWING TOGETHER

Connecting Local Foods
to Mainstream Markets

NCSU | NCA&T | NCD&CS

WWW.NCGROWINGTOGETHER.ORG

EQUIPMENT AND SUPPLIES

CoolBot: Build your own walk-in cooler with the CoolBot - turning a window-unit air conditioner into a walk-in cooler compressor.



<http://storeitcold.com>



Pack and Cool: The Pack and Cool was designed to keep fresh produce at ideal temperatures during transport and NCSU offers a complete construction guide and tip sheet.

<https://plantsforhumanhealth.ncsu.edu/wp-content/uploads/2012/08/PackNCool-Manual2.pdf>

USDA AMS Order Forms

Order your own grading tools – like color cards, sizing tools, and measurement tools – from the USDA's Agricultural Marketing Service.

<https://www.ams.usda.gov/grades-standards/how-purchase-equipment-and-visual-aids>

Packaging Supplies and Water Testing Labs

Visit www.ncgrowingtogether.org for an updated list of packaging suppliers and water testing labs in NC.

VIDEOS AND GUIDES

Post-Harvest Handling Videos, Producer Guide, PLU/UPC Guide, and Wholesale Specifications Guide

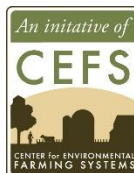
www.ncgrowingtogether.org/for-producers

<http://www.cefs.ncsu.edu/ncgt/wholesale-and-retail-product-specs-2.pdf>

<http://www.cefs.ncsu.edu/ncgt/postharvest-handling-for-enhanced-shelf-life.pdf>

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EDUCATIONAL MATERIALS

Leveraging postharvest cooling practices as marketing tools for farming operations

https://plantsforhumanhealth.ncsu.edu/wp-content/uploads/2011/03/Expo-presentation-11-27-12_smaller.pdf

USDA Handbook 66: The Commercial Storage of Fruit, Vegetables, and Florist and Nursery Stocks (the primary guide for post-harvest handling)

<http://www.ba.ars.usda.gov/hb66/contents.html>

Postharvest Handling of Horticulture Crops Fact Sheets by Crop Type and Symptom

<http://www.ces.ncsu.edu/depts/hort/hil/post-index.html>

NC Fresh Produce Safety Portal

North Carolina State University specializes in food safety best practices, training, and certifications.

<http://ncfreshproducesafety.ncsu.edu/good-agricultural-prac,ces/postharvest-handling/handling-cooling>

UC Davis Postharvest Handling Library

<http://postharvest.ucdavis.edu/libraries/>

Small-Scale Postharvest Handling Practices: A Manual for Horticultural Crops (4th Edition)

<http://ucce.ucdavis.edu/files/datastore/234-1450.pdf>

The NC Growing Together Project provides resources to NC producers on vegetable, meat, dairy, and seafood production and processing; accessing wholesale market channels; and strategies for entering the state's retail and wholesale supply chains. Learn more at www.ncgrowingtogether.org.

This material is based upon work that is supported by the National Institute of Food and Agriculture, United States Department of Agriculture, under award no. 2013-68004-20363. Any opinions, findings, recommendations, or conclusions expressed in this publication are those of the author(s) and do not necessarily reflect the view of the U.S. Department of Agriculture.

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