

# Post-Harvest Handling of *Broccoli*

**1**

Carefully harvest broccoli when heads have reached maximum diameter and buds are still tight.

Rough handling can damage florets and increase decay.



**2**

Broccoli should be hydrocooled, room cooled, or packed in ice immediately after harvest to quickly manage temperature.

**3**



Broccoli is extremely sensitive to ethylene. Do not store with crops that produce ethylene such as tomatoes, melons, and apples.

Florets will yellow and storage life will be reduced.

**4**

Store broccoli at 32°F and 95-100% relative humidity for optimal storage life.



**5**

Do not freeze. Freezing injury will occur if stored at 30°F or below.

