

Post-Harvest Handling of *Cauliflower*

1

Harvest cauliflower with great care to prevent damage.

Avoid handling the highly sensitive curd portion of the head.



2

Do not allow cauliflower to roll or scuff across surfaces.

Bruising is very common and leads to rapid browning and decay.



3

Optimal storage temperature is 32°F with 95-98% relative humidity.

For best quality, store cauliflower for no more than 3 to 4 weeks.



4

Do not store cauliflower with crops that produce ethylene such as tomatoes, melons, and apples.

Discoloration of the curd and yellowing of the leaves will occur.



5

Do not freeze. Freezing injury will occur if stored at 30.6°F or below.

