

Post-Harvest Handling of *Cabbage*



1

Cool cabbage at room temperature after harvest.

After field heat is removed, store at 32°F to optimize cabbage storage life.



2

Remove damaged or decaying outer leaves to maintain quality during long term storage of cabbage.



4

Chinese cabbage can be stored for 2 to 6 months, depending on the cultivar.



3

Early crop round cabbage can be stored for 3 to 6 weeks in the right conditions.

Late crop cultivars can be stored for up to 6 months.



5

Freeze damage can occur if round cabbage is stored below 30.4°F and if Chinese cabbage is stored below 31°F.

