

Post-Harvest Handling of Carrots



1

Harvest carrots into clean bins or crates. Avoid excessive bouncing and shaking during transport to reduce bruising and splitting.



2

Carrots should be hydrocooled or room cooled after harvest to quickly manage temperature.



3

Optimal storage temperature is 32°F with 98-100% relative humidity.

Do not freeze. Freezing injury will occur if stored at or below 29.5°F.



4

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



5

For long term storage, use a sanitized knife to remove green tops to avoid dehydration.



This document is intended as a guide.

Always follow local, state, and federal food safety standards of produce for human consumption. Reviewers: Bryan Brady, UK Senior Extension Associate and Paul Vijayakumar, Associate Professor