

Post-Harvest Handling of Radishes



1

Harvest radishes when root tops are about 1-1.5 inches in diameter and free of decay, disease, or insects.

Over-mature radishes may be pithy or spongy.



2

To quickly manage temperature and retain a crisp texture, radishes should be hydrocooled, room cooled, or packed in ice after harvest.



4

Radishes that are properly cooled and stored can be expected to maintain quality for 7 to 14 days with leafy tops and 21 to 28 days without leafy tops.



3

Optimal storage temperature is 32°F with 95-100% relative humidity.

Do not freeze. Freezing injury will occur if stored at or below 30.5°F.



5

Radish greens, once cut, have a shelf life of about 3 days if properly stored.



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