

Post-Harvest Handling of *Strawberries*

1

Harvest ripe strawberries in the morning when it is still cool, but after dew has dried from plants.

Do not harvest wet fruit.



2

Strawberries should be room cooled to 40°F or below immediately after harvest.

Do not hydrocool or pack fruit in ice.



3

Optimal storage temperature is 32°F with 90-95% relative humidity.



4

To avoid bruising and allow for ventilation, do not overfill cartons or trays.



5

Even when properly cooled and stored, fruit can rarely be kept more than 7 days after harvest.



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