

Cabbage

Harvesting

Cabbage is ready for harvest at 90-120 days after planting. Cabbage should be harvested promptly when the heads are firm and mature. Delaying harvest, even a few days beyond maturity can result in split heads and increased incidence of field disease.

Harvesting immature heads, however, reduces yield, and the heads are too soft to resist handling damage. Immature heads also have a shorter shelf life than mature heads.

The head is harvested by bending it to one side and cutting it with a knife. The stalk should be cut flat and as close to the head as possible, yet long enough to retain two to four wrapper leaves. Extra leaves act as cushions during handling and may be desired in certain markets. The head should not be removed by snapping or twisting it since this practice damages the head and results in inconsistent stalk length. Broken stalks are also more susceptible to decay. As the heads are not ready for harvest at the same time, therefore they are harvested in stages based on the maturity of the heads.

Harvested produce should always be stored in shade before packing.

Yield

Yield of the cabbage varies greatly depending upon variety, maturity group and season of cultivation. Average yield obtained from early varieties is 25-30 t/ha and that of late type is 40-60 t/ha.