

Cabbage

Post Harvest Technology

Grading :

Damaged or diseased wrapper leaves should be removed during grading. Heads with insect damage and other defects should be discarded.

Packaging :

Normally the produce is sent to the market loose or sometimes it is packed in gunny bags. However, it is advisable to pack it in bamboo or wooden baskets to reduce damage in transit.

Storage :

After harvesting and grading the heads are immediately dispatched to nearby markets. Cabbage should be handled carefully from field to storage and only solid heads with no yellowing, decay or mechanical injuries should be stored. Before storage all the loose leaves should be trimmed away leaving heads with 3-6 tight wrapper leaves. For storage upto 3-6 weeks, the optimum temperature of storing early harvested crop is 0°C with a relative humidity of 98% while the late harvested crop is stored at 0°C with 95% relative humidity. Late cabbage can be stored for 7-8 months at controlled atmosphere at 0°C with 2.5-3% O₂ and 5% CO₂.

Transport

In India, the heads are sent to the market either by road or rail.

Cool Chain :

Cool chain is essential during the transport of export quality commodity all the way from the farm to the customer. This helps in maintaining the temperature inside the box at the same low level as in the cold storage.

The various stages of the cool chain are:

1. Coldstore at the farm.
2. Refrigerated truck from farm to the airport
3. Coldstore at the airport.
4. Building up of the pallet in a coldstore at the airport.
5. Loading the aircrafts directly from the coldstore in a short time.
6. Cargo aircraft maintains coldstore temperature in hold.
7. Off loading direct into a coldstore in the receiving country.
8. Refrigerated truck to the customers.