

Cauliflower

Harvesting

Cauliflower is ready for harvest at 90-120 days after planting. Depending upon the variety the curds should be harvested promptly when they are of full size but still compact, white and smooth. Delayed harvesting results in the curds turning loose, leafy and ricey.

The curds are harvested by bending them and cutting off the stalk well below the curd with a sharp cutting knife, sickle or khurpi. The stalk thus left protects the curds during transport. The curd should not be removed by snapping or twisting it since this practice damages the curd and results in broken and inconsistent stalk length. Broken stalks are also more susceptible to decay. Several harvestings will be necessary in the field, as all the curds do not mature uniformly at the same time. Harvesting should be done with great care to prevent damage to the highly sensitive turgid curds. The curd portion of the head should not be used to handle cauliflower. Harvested produce should always be stored in shade before packing. Bruising is very common and leads to rapid browning and decay when careful harvest and handling practices are not followed.

Yield

Yield of the cauliflower varies greatly depending upon variety, maturity group and season of cultivation. Average yield obtained from early varieties is 6-10 t/ha. Mid season varieties, yield 12-20 t/ha while the yield of late types is 20-30 t/ha.