

Turnip

Post Harvest Technology

Grading

After harvest the roots are cleaned, tops are cut and roots are graded according to size and tenderness.

Packaging

Carrots are packed in baskets or gunny bags before sending to market.

Storage

Turnip does not store well. It can be stored for 2-3 days under room conditions. In cold storage, the topped turnips are stored at 0°C with 95% relative humidity for several weeks. Turnips are usually stored in slatted crates or bin that allow good circulation.