

# Beet

## Post Harvest Technology

### **Grading :**

After harvesting the roots are washed to remove the soil adhered to the roots and then graded according to their size.

### **Packaging :**

Normally the produce is sent to the market loose or sometimes it is packed in gunny bags. Removal of tops increases the shelf-life of beets by reducing water loss during transit and storage.

### **Storage :**

Topped beets are ideally stored at a temperature of 0° C with 90-98 % relative humidity can be kept for 4-6 months. Bunched beets can be stored for 10-14 days at 0° C.