

Carrot

Post Harvest Technology

Grading :

Carrots are graded according to their size, diameter or length. The carrot should ideally, be of uniform and similar shape for the variety, well formed, smooth, firm but of tender texture. It should also be free from harvest damage, decay, disease or insects.

Packaging :

Carrots are packed in baskets or gunny bags before sending to market. These are sometimes marketed along with their tops to indicate freshness.

Storage :

Temperature is the most important factor affecting the storage of carrots.

Carrots can be stored for 3-4 days under ambient conditions. However in cold storage, topped carrots can be stored at temperatures of 0 - 4.4°C with 93-98% relative humidity for 6 months. Untopped carrots can be stored only for 10-14 days at 0°C.