

Radish

Post Harvest Technology

Grading

Harvested roots are washed and graded according to size and tied into bunches along with the tops. The radish 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. Bunched radish tops should be fresh in appearance and turgid.

Packaging

Normally the produce is sent to the market loose or sometimes it is packed in gunny bags.

Storage

Radish cannot be stored at room temperature for more than 2-3 days. However in cold storage, topped radish if packed in polybag with few holes for aeration, can be stored at 0°C with 90-95 % relative humidity for about 2 months.