



MODULE 4: Post-maturity practices in potato



Module 4 Outline

- 4.1. Harvesting
- 4.2. Sorting and grading
- 4.3. Storage of ware potatoes

4.1. Harvesting



Basic rules of harvesting

- Harvest when the crop is well mature, at complete death of vegetation.
- Harvest in dry weather and not when it is raining.
- Harvesting methods can affect tuber quality.
- Harvest either **manually** (by hand or using a hoe) or using **machinery**.

Types of harvesting

- Manual harvesting: Time consuming and labor intensive but produces good quality and undamaged tubers.
- Harvesting by hoe: Less time-consuming and labor intensive, but may damage tubers.
- Harvesting by moto cultivator or tractor: Far less labor intensive, quicker on fields of over 1 hectare.

Post-harvest management

- Leave potato tubers on the ground for a while to allow soil caked on them to dry out and fall off.
- Post harvest, sanitize the field by destroying harvest remnants such as foliage residues, rotten tubers, etc.

4.2. Sorting and grading



Sorting and grading

- Tubers from diseased plants must be collected last.
- Tuber grading begins in the field and different grades sell differently.
- Only large tubers (over 60 mm) are normally used to make chips.
- All tubers are not appropriate for processing.

Practices to avoid and follow

- Avoid the practice of placing large tubers at the top of the bags while hiding small ones at the bottom and/or stuffing bags.
- The use of a bucket as a metric for transactions should be avoided.
- Use of scales instills trust between the seller and the buyer.

4.3. Storage of ware potatoes



Storage of ware potatoes

- Tubers for consumption or the market need to maintain good quality.
- Conditions conducive to long tuber storability:
 - Cool temperatures (below 20°C),
 - Darkness: Exposure to direct sunlight will turn them green and poisonous, and
 - Ventilation: Lack of it may cause tubers to rot.
- Ware potatoes can be aerated on the floor provided there is good hygiene.



CIP is a research-for-development organization with a focus on potato, sweetpotato and Andean roots and tubers. It delivers innovative science-based solutions to enhance access to affordable nutritious food, foster inclusive sustainable business and employment growth, and drive the climate resilience of root and tuber agri-food systems. Headquartered in Lima, Peru, CIP has a research presence in more than 20 countries in Africa, Asia and Latin America.

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