GUIDE FOR STORAGE OF WARE POTATO

ONLY STORE THE BEST POTATOES

Storing quality potatoes begins in the field during the growing season

➢ Only store good quality potatoes. If any potatoes are rotting, damaged or coming from diseased fields, these potatoes must be eaten or sold at harvest
➢ Storing only a few rotten potatoes can result in great losses in storage
➢ During the growing season, mark areas infected with bacterial wilt to avoid storing potatoes harvested from these infected areas
➢ Do not store potatoes from plants infected with bacterial wilt, these potatoes should be sold right after harvest
➢ Do not store potatoes that have been damaged during harvest or are starting to rot, these potatoes should be sold right after harvest

Harvest practices for better storability

➢ Only store potatoes harvested from mature plants
➢ De-haulm plants 10 – 15 days before harvesting
➢ De-haulming is killing the plant above the soil – usually by cutting the stem at the soil line
➢ De-haulming is essential if potatoes are to be stored as this allows the skin to thicken to protect from handling and transport injury, as well as postharvest diseases
➢ De-haulm during dry conditions
➢ Harvest potatoes gently, most injury to potatoes occurs during harvest

In case of late blight infection

➢ If a crop shows symptoms of late blight it is important to avoid storage of the potatoes becoming infected with late blight
➢ De-haulming will assist to stop potatoes from becoming infected with late blight
➢ If a crop is infected with late blight, de-haulm when 20 – 25% of foliage is killed by late blight
➢ Potatoes infected with late blight can rot in storage
HOW TO STORE POTATOES INSIDE THE STORES

➢ After following the good practices of the previous page, it is still important to select good quality potatoes for storage and remove all rotten, damaged and diseased potatoes

➢ DO NOT STORE ANY POTATOES SUSPECTED OF BEING ROTTEN, DISEASED OR DAMAGED

➢ Keep potatoes in the dark to slow down sprouting ➔ exposure to light promotes sprouting

➢ Monitor stored potatoes regularly and remove all rotten potatoes and those adjacent to any rotten potatoes

Crates

➢ Store in crates if possibility of rotten or damaged potatoes. Thus if some potatoes are rotten the crates will limit the spread of rot to more potatoes in the store

➢ Crates also make it easier to trace when different harvest lots are put in the store

➢ Suitable for long term storage, 2 – 3 months

Bulk

➢ Potatoes can be bulk stored if all potatoes are of good quality and there is low risk of a few rotten potatoes creating a rotten nest in the middle of the piles

➢ A bulk pile up to 2 m in height

➢ Bulk piles can be right up to the walls, no need to leave a space between the pile and a wall

➢ Bulk piles are suitable when it is not necessary to trace certain potatoes to a harvest lot or owner

➢ Suitable for long term storage, 2 – 3 months

Bags

➢ Potatoes should only be stored in bags for short term storage, maximum to 3 weeks

➢ Store bags upright, not on their side

➢ Only store good quality potatoes in bags

➢ Bags restrict air flow thus if a rotten potato is in the bag, the remaining potatoes can rot quickly

Contact BUGIZARDI for more information +256 782 427 527