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**Domain: Smart Agriculture**

**Course: Growing of Hydroponics Spinach**

**Project topic: Harvest & Post harvest care**





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# Harvesting spinach

- The outer leaves of spinach or chard is removed every week or two weeks once they are the size that your market requires.
- As the plant gets older, the base gets thicker and a larger more prominent white stem forms. For a lot of markets this is not acceptable, but for class 2-3 spinach it will be accepted.
- Depending on the variety and climate, you should be able to get 12 weeks of continuous harvesting.





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## Storage

❑ It is not recommended that spinach or baby spinach be stored for longer than three days. If there are no other options, spinach leaves can be stored using three methods:

- Hydro-cooled
- Vacuum cooled
- Ice packed

❑ Before storage, all excess water should be removed in order to reduce decay. Ensure that harvested spinach is **below 22 °C** before storing.

❑ If the leaves are harvested during warm days it should be cooled with ice cold water.

❑ Adding chlorine to the water will reduce the development of decay.

❑ Storage time can be extended by increasing CO<sub>2</sub> content of air to 10 %.

❑ Ideal storage temperature is between **2 °C and 10 °C**.



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**Thank you...**