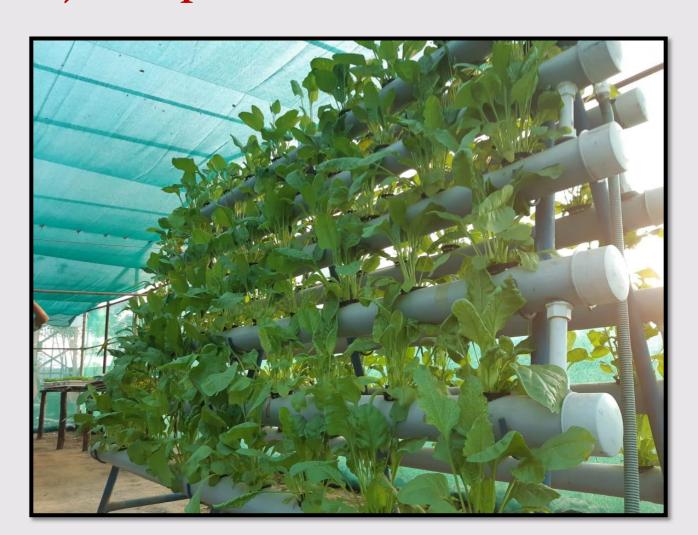


## **Domain: Smart Agriculture**

**Course:** Growing of Hydroponics Spinach

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

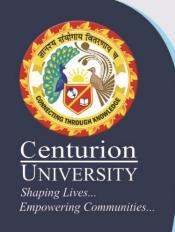




## Harvesting spinach

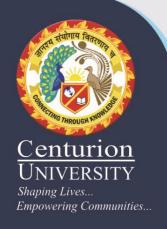
- •The outer leaves of spinach or chard is removed every week or two weeks once they are the size that your market requires.
- As the plant gets older, the base gets thicker and a larger more prominent white stem forms. For a lot of markets this is not acceptable, but for class 2-3 spinach it will be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





## **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.





Thank you...