Appendix A

Postharvest Reference Notebook
Jennings County Growers Cooperative

Table of Contents

Packing and Grading Standards
Kentucky Organic Growers, 1995

Postharvest Handling of Crops
The JSS Advantage from Johnny’s Seeds

Postharvest Cooling and Handling Guidelines
Cabbage and Leafy Greens
Green Beans and Field Peas
Peppers
Sweet Corn
Onions
Strawberries
North Carolina Cooperative Extension Service

Proper Postharvest Cooling and Handling Methods
Introduction
Hydrocooling
Crushed and Liquid Ice Cooling
Forced Air Cooling
Chlorination and Postharvest Disease Control
Design of Room Cooling Facilities:
Structure & Energy Requirements
North Carolina Cooperative Extension Service

Affordable Postharvest Handling and Cooling of Fresh Fruits, Vegetables and Flowers
Part I: Quality maintenance
Part II: Cooling
Part III: Handling
Part IV: Mixed Loads
Part V: References
North Carolina Cooperative Extension Service

Small Scale Postharvest Handling Practices
The University of California, Davis