

Resources - UK Horticulture Research Farm May 2022 Farmer Field Day



Cost-Effective Measures for Improving Produce Quality and Extending Shelf-Life

From pre-harvest planning such as variety selection and management choices, through harvest considerations like equipment selection and field vs shed packing, to post-harvest practices involving temperature regulation and minimal handling, the recommendations, resources and lessons from this Field Day were innumerable! Bryan Brady, of [The Food Connection at UK](#), provided a thorough rundown of the considerations and resources essential to maximizing produce quality from field to consumer - and reminded Kentucky growers that he is available to make on-farm visits for help with food safety planning and improvements. Kristi Durbin shared the [UK Organic Farming Unit's CSA](#) protocols and practices for standardizing techniques throughout the plant-harvest-pack-store process to minimize damage to produce and improve consumer satisfaction with high quality products. Check out these resources and complementary ones from the Food Safety teams from the Kentucky Department of Agriculture and University of Kentucky via the links below.

- **OAK resources:**
 - [Join OAK today!](#) (any resources with an asterisk below offer OAK member discounts!)
 - [OAK YouTube](#) farmer resources / conference and field day playlists
 - [OAK Transition Trainer](#) - for assistance with certifying organic
 - [USDA's National Organic Program](#)
 - [OAK Field Days!](#) Register NOW!*
- [UC Davis Postharvest Resource Library](#)
- [UC Davis Postharvest Center Crop Profiles](#)
- [UC Davis Small Scale Postharvest Handling and Postharvest Technology for Fruit & Vegetable Produce Marketers](#)
- Bryan Brady's [slides from 5/17/22 UK Field Day](#)
- [How to Write a Standard Operating Procedure \(SOP\) - UMass Extension](#)
- [SOP fillable template](#)
- UK CSA [SOP on PACKING SHED MANAGEMENT](#)

- UK CSA [SOP on HARVEST MANAGEMENT](#)
- UK CSA [2021 Member Guide](#) - includes produce storage info
- [UK CSA Blog](#)
- [UK CSA Vegetable Storage Info](#) (written for CSA customers)
- [UK Organic Farming Unit / CSA YouTube channel](#) - includes bubbler, rinse conveyor, and more!
- Bonus: UK Center for Crop Diversification (CCD) [Produce Best Practices Food Safety playlist](#)
- Bonus: [UK CSA Economic Analysis](#) - includes links to Crop Budget Workbook and Whole Farm Analysis Workbooks (applicable to any farm)
- [Kentucky Produce Food Safety Program](#) - overview publication from UK CCD, with KDA
- [Produce Safety - The Kentucky Department of Agriculture](#)
 - [PRODUCE FARM INVENTORY SURVEY](#) - Produce growers, take this survey!
- Suppliers / Products
 - [Inkbird Temperature / Humidity Controllers](#)
 - [Dosatron](#) with [Sanidate](#) (peracetic acid sanitizer) and BioSafe Systems [test strips](#)
 - [CoolBot](#)
 - [CoolBot YouTube](#) (including PDF instruction guide) - trailer for mobile cold storage
 - [Farmer's Friend](#) Greens Harvester
 - [Plastic mini pallets 15x24](#),
 - [Strip Curtains](#) for coolers, [Coolergaskets.com](#)
 - 2-mil pallet covers: from Uline: Items S-13547 and S-11091 for macro bins/4 bin stacks or single/double stacks respectively.
- Bonus: Potential Funding Resources for Upgrading Harvest/Post-Harvest Equipment:
 - [SOAR loan](#) - southern and eastern KY
 - [KSU Small Scale Farm Grant](#)
 - [County Ag Investment Program \(CAIP\)](#) grant: county-specific! Ask your County Extension Agent
- Farmer-led resources
 - efficiencies via [Ben Hartman](#) ([via Chelsea Green*](#))
 - [UVM Ag Engineering](#) Post-Harvest "Hacks"
 - [greens spinner](#), DIY from washing machine
 - [AZS Rinse Conveyor](#) (seen at UK Field Day)