



# STORAGE OF CABBAGE

## Popular Varieties in India

- 1) Golden Arc - Round Head/Ball Head variety
- 2) Pride of India - Round Head/Ball Head variety
- 3) Pusa Drum Head - Flat Head/Drum Head

## Sorting Before Storage

- Only solid heads should be stored with no yellowing or decay or mechanical injury
- Heads should be trimmed to remove damaged and loose leaves before storage
- Compact hard head cabbage is good for storage

## Guidelines for Storage in Chill

- Temp Range : 0 - 1°C
- Humidity: 98% RH
- Freezing too much will be harmful to cabbage
- 98 - 100 humidity ensures less decay than 95 - 100 humidity
- Respiratory heat must be removed through air circulation
- Storage in bins & crates is preferred
- 8 weeks storage in chill is advisable
- Never store cabbage with an ethylene releasing fruit such as Apple.

## Guidelines for Storage in CA

- O<sub>2</sub> % - 3-5% (Ideally closer to 5%, lower oxygen level leads to discoloration of cabbage, external leaves may retain color, but the internal leaves will lose color)
- CO<sub>2</sub> % - 2.5 - 5% (High CO<sub>2</sub> close to 10% will again lead to discoloration)
- Temp - 0 -2°C