



# IDAHO<sup>®</sup> TOP 10 PRODUCTION PRACTICES



## 1. FIND SUITABLE FIELDS

Prior to planting, pick fields suitable for potato production that do not have the potential for excessive clods and rocks that make soil separation at harvest difficult



## 2. FERTILIZE PROPERLY

During the season, supply a balanced fertilizer program that avoids deficiencies or excesses of nutrients such as Nitrogen (N) and Potassium (K) that can lead to increased susceptibility to bruising and skinning

## 3. MANAGE MOISTURE

At harvest, manage moisture conditions so that soil is relatively easy to separate from the tubers on the primary chain, and tubers are neither dehydrated (susceptible to blackspot) or overly hydrated (susceptible to shatter)



## 4. MONITOR TUBER TEMPERATURE

Monitor tuber temperature throughout the harvest period and stop digging when pulp temperatures are below 45°F or above 65°F to minimize bruise and decay



## 5. AVOID LARGE DROPS

Avoid drops of more than six inches onto hard surfaces on all machinery



## 6. RUN CONVEYORS AT CAPACITY

Run all conveyors at capacity to reduce the relative drop height between pieces of equipment



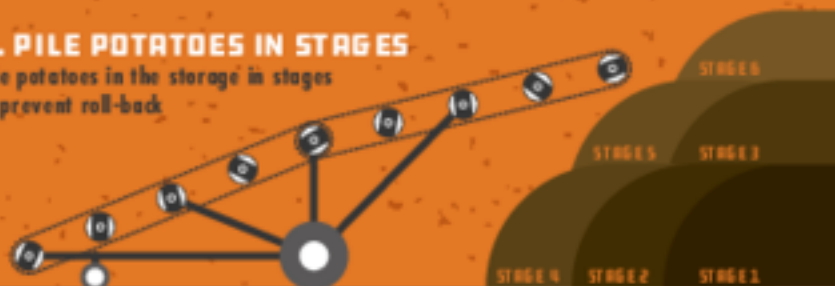
## 7. PAD ALL IMPACT POINTS

Use padding at all impact points and replace when worn out



## 8. PILE POTATOES IN STAGES

Pile potatoes in the storage in stages to prevent roll-back



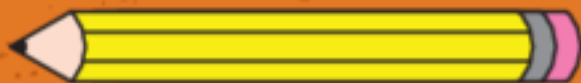
## 9. REDUCE PRESSURE BRUISE POTENTIAL

To reduce pressure bruise potential, match pile height to ventilation design capacity for the storage, maintain high humidity and avoid large delta T differentials



## 10. EDUCATE EQUIPMENT OPERATORS

Educate all equipment operators so they understand the first nine items on this list





# IDAHO POTATO TOP 10 PACKING & SHIPPING PRACTICES

## 1. MONITOR TEMPERATURE

Monitor Temperature at the storage, and keep pulp temperatures above 45°F during removal to minimize bruising



## 2. STORAGE MANAGEMENT EFFECTS

Understand the relationship between management decisions, weight loss, and disease incidence in storage



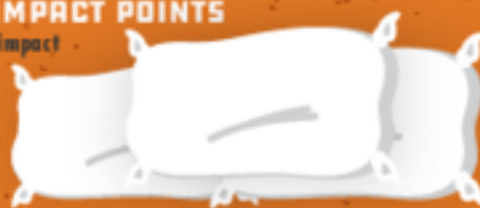
## 3. AVOID LARGE DROPS

Avoid drops of more than six inches onto hard-surfaces on all machinery



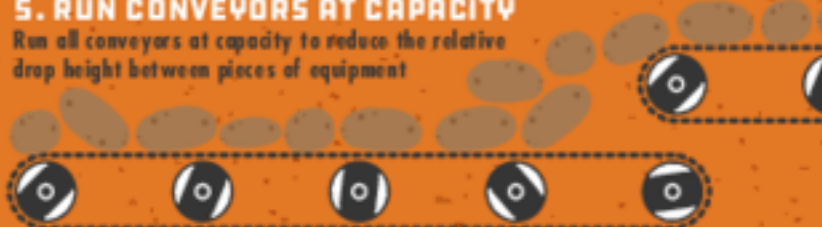
## 4. PAD ALL IMPACT POINTS

Use padding at all impact points and replace when worn out



## 5. RUN CONVEYORS AT CAPACITY

Run all conveyors at capacity to reduce the relative drop height between pieces of equipment



## 6. REMOVE EXCESS MOISTURE

Remove moisture from the surface of potatoes before final packaging



## 7. MAINTAIN TEMPERATURE

Maintain packaged potatoes at a constant temperature, and provide ventilation to help prevent soft rot



## 8. CHECK TRUCK / RAILCAR TEMPERATURE

Check truck and railcar temperature prior to loading, and make sure the set point is accurate; avoid set points that may encourage condensation



## 9. MONITOR QUALITY OF PACKAGED POTATOES

To reduce pressure bruise potential, match pile height to ventilation design capacity for the storage, maintain high humidity and avoid large delta T differentials.



## 10. EDUCATE EQUIPMENT OPERATORS

Educate all equipment operators so they understand the first nine items on this list

