

Optimal Fresh

The fruit, vegetable and fresh produce expert system



Brief Report

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Crop carrot

Maturity stage General

Category Vegetable

Usage Cooked, Fresh/ Raw,
Juice/ Drink, Salad,
Stir fry



Picture source: Dept. Agriculture, NSW, 1980

Botanical name *Daucus carota* subsp. *sativus*

Alternate names include

(C) hong luo bo

(E) carrot

(F) carotte

(G) Karotte

(G) Möhre

(J-K[F] < ^]

(J-R) ninjin

(S) zanahoria

Refrigerated Container/Coolroom Recommendations

Optimum product storage temperature

0.0 to 0.0°C

Temperature set point

Add a margin for uncertainty in equipment performance if necessary.
For return air control set point add 1°C to delivery set point.

0.0°C

Ventilation (air exchange) settings for containers: 6 m (20') =

10 m³/h = 5 cfm

12 m (40') =

15 m³/h = 10 cfm

Acceptable product temperature at loading into container

-0.5 to 4.5°C

Key Properties

Storage time (days)†	Humidity (% RH)	Freezing point (°C)	Storage time at ambient (~20°C)
120 - 180	95 - 100	-1.4	8 - 8

† at optimum storage temperature

Wash before storage; ethylene causes bitterness

Compatibility in Mixed Storage

Temperature compatibility group

0	7	13	20
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Humidity compatibility group

Dry 60-80%	Moderate 80-90%	High 90-95%	Very high 95-100%
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Not compatible with crops that: Produce ethylene (especially when they are ripe or ripening)

Odours will be absorbed by: Celery

Absorbs odours from:

See Detailed Report for extra information on key properties and compatibility in mixed storage.