

## **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*