



**GRADE** - US 1

**PACK** - 40 lb.

**ORIGIN** - US

**AVAILABILITY** - Year Round

**ETHYLENE PRODUCE** - No

**ETHYLENE SENSITIVE** - Yes

**STORAGE ZONE** - Dry Storage

### **RECEIVING**

Good quality Sweet Potatoes or Yams should be firm and well-shaped with clean smooth skins. The skin color may vary by variety from yellowish-orange to vivid orange to a garnet red, the flesh tone will vary as well from light to vivid orange.

### **AVOID / REJECT**

Avoid Sweet Potatoes with bruises, soft spots or signs of decay.

### **STORAGE / HANDLING**

Sweet Potatoes are best stored in a well-ventilated area of dry storage, ideally between 60-65 degrees F. Avoid storage at temperatures below 54 degrees F as this may result in chill damage; indications of this include decay, pitting, internal discoloration or a hard core after it is cooked. Handle with care and do not drop shipping cartons on the floor; Yams are easily bruised and damaged. Sweet Potatoes are sensitive to ethylene producing fruits and should be stored away from them; ethylene can cause the flesh to turn brown.

### **OTHER**