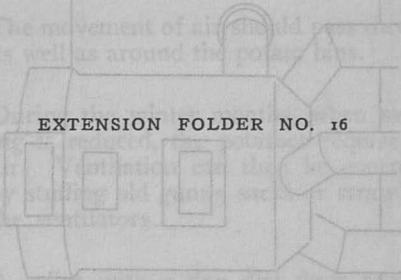


MN 2000
EF-16, C. 2

HOME STORAGE OF POTATOES

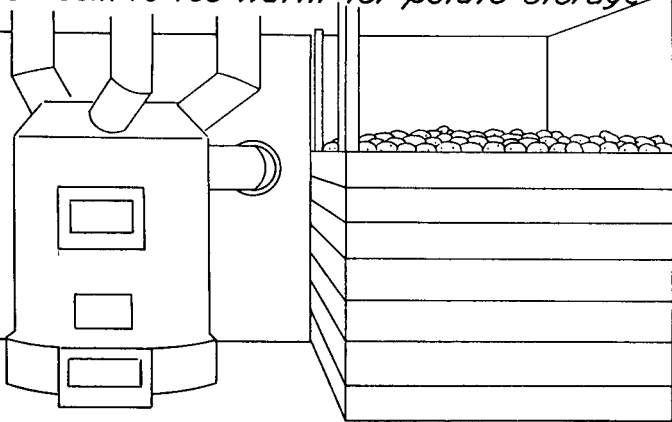
Proper storage is very important in preserving the quality of table stock and the vitality and vigor of seed potatoes.

EXTENSION FOLDER NO. 16



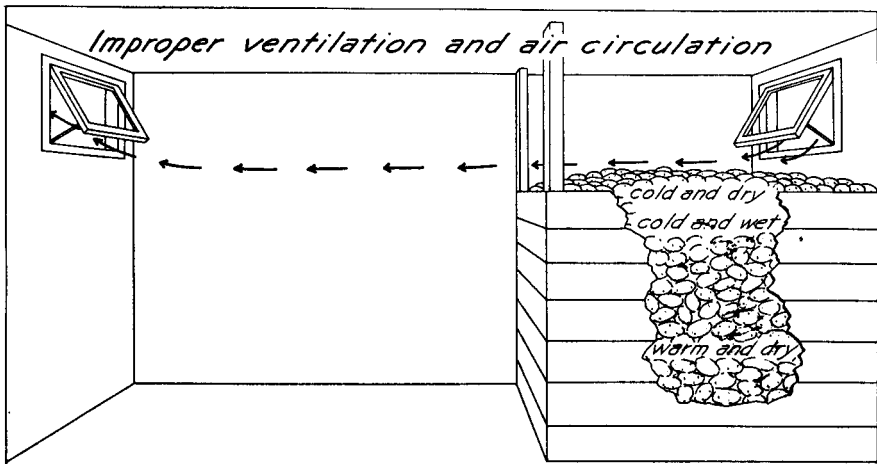
Published by the University of Minnesota, College of Agriculture, Extension Division, F. W. Peck, Director, and distributed in furtherance of the purposes of the co-operative agricultural extension work provided for in the Act of Congress of May 8, 1914.

The furnace room is too warm for potato storage



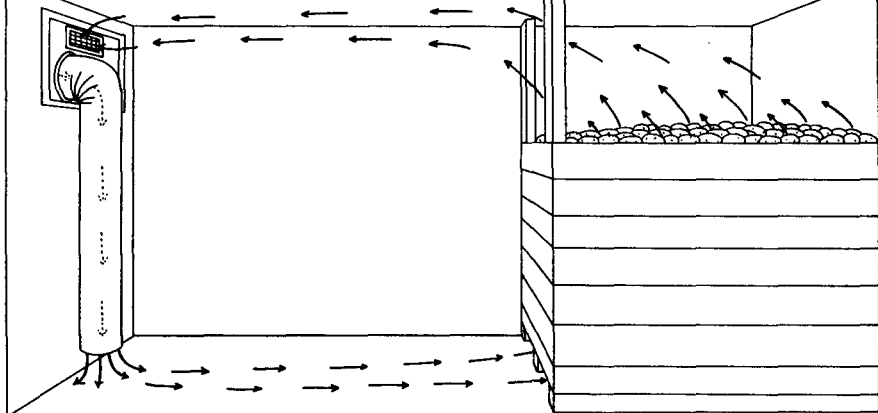
Warm storage means loss from dry rot, sprouting, black heart (when ventilation is poor,) and soft, soggy, potatoes.

Improper ventilation and air circulation



Moisture from the warm potatoes below collects on the cold potatoes above

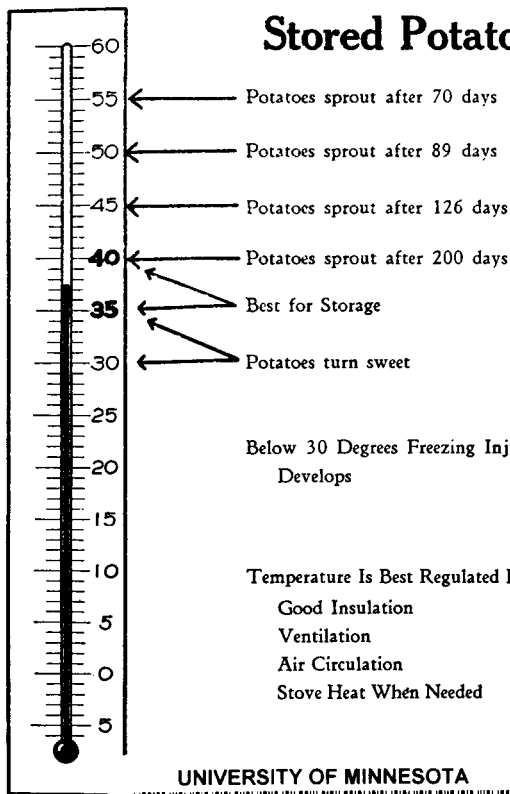
Proper ventilation and air circulation



Intake pipe opens near floor. Cool air passes under raised floor of bin up through potatoes and out of upper opening in window. Floor should be removable and spaces left in it for passage of air.

1. Newly stored potatoes give off considerable moisture and heat. This sweating process is decidedly noticeable during the early part of the storage season and especially when potatoes are immature, wet, or covered with moist dirt.
2. Warm, moist air favors the development of rots in potatoes
3. Proper ventilation and aeration will remove excess moisture and heat, and check the development of bacteria and molds that cause rot.
4. The movement of air should pass through as well as around the potato bins.
5. During the winter months, when sweating is reduced, the potatoes require less air. Ventilation can then be controlled by stuffing old gunny sacks or straw into the ventilators.
6. A cellar with a dry dirt floor requires less aeration than one with a cement floor.
7. Potatoes keep best at 40° F.

How Temperature Affects Stored Potatoes



UNIVERSITY OF MINNESOTA



3 1951 D04 088199 U