

# FIELD TO FRIDGE

## PART 2 - PROCESSING





# WASHING THE PRODUCE

- The Bubbler
- The dunk tank
- Hand sprayer
- Pressure washer



# BUBBLER AND SPINNER

- A bubbler set up can be purchased or built yourself. Farmer's Friend has a kit for \$180 that comes with the blower and switch and you just buy the tank and pipe from the hardware store.
- The Spinner can also be done DIY from a washing machine. There are many Youtube videos on that.
- We use this for all loose leaf baby greens (arugula, spinach, baby kale and baby lettuce) bubble for around one minute.





# DUNK TANK

- Used primarily for bunched greens and leafy heading crops.
- The holding tank above allows us to quickly change out the water significantly cutting down on processing time between crops.



# HAND SPRAYER/PRESSURE WASHER

## ROOTS CROPS

- The hand sprayer is used for bunched root crops with the greens attached (and scallions) and best paired with a dunk tank. Spray the roots first and then dunk the bunch to rinse off all loose dirt.
- We use the pressure washer mostly for root crops without the tops. We soak them in bins of water for up to an hour, then put them a couple layers deep in a green bin to spray. The carrots can be damaged if the nozzle is too close.



# PACKAGING

- The main produce that we package is our baby greens. For CSA and Farmer's Markets we bag things in clear plastic bags. We have found that individual labeling is not necessary for those outlets.
- We use a bag taper for all products that we bag. It is extremely fast and efficient.
- For stores, we package all baby greens in plastic clamshells with a nice label. This is an extra cost that we feel is worth it for brand recognition.



Local. Fresh. Naturally grown.

# BABY LETTUCE

From our family farm in Williamsport, Tennessee NET WT 4OZ









# STORING PRODUCE

- Most of our produce is stored for less than 24hrs. After washing we put it into grey bins and mark on the bins what the produce is and where it is allocated to.
- We date items that accumulate quickly in the summer- squash, zucchini, cucumbers, etc. This helps us use them in the right order and prevent waste.
- We use chalk markers for writing on our bins. This wipes off easily with a damp rag.





# COLD ROOM VS COOL ROOM

- A cold room is kept just above freezing around 38 F.
- A cool room would ideally be kept around 60 F.
- Cool room storage: tomatoes, peppers, eggplant, fruit, berries, sweet potatoes (after they are cured)
- Cold room storage: all leafy greens, baby greens, broccoli, cabbage, green beans, root crops, herbs.



# COOLBOT COLD ROOM

- Using a Coolbot is an easy way to have a cold room on a budget.
- Versatile. Can be used inside a structure or in a insulated trailer.
- Produce storage as well as transport for deliveries.