

Pre-cooling

It is important to remove 'field heat' from crops as quickly as possible after harvest. A simple method is to pick the crop either early in the morning when it is cool or late in the evening and leave it to cool overnight.



FRESHLY HARVESTED PLANTAINS COOLING IN STACKABLE/NESTABLE CRATES

Temperature at storage

Fresh vegetables and fruits should be stored at a temperature between 35°F and 45°F. However; each commodity has different temperature for storage.



MAINTAINING THE COLD CHAIN PRESERVES THE QUALITY OF FRUITS & VEGETABLES

Packing Systems

A packing system is required in Cold Storage so that produce can be loaded and unloaded easily and safely.



THE USE OF STACKABLE/NESTABLE CRATES DURING TRANSPORT AND STORAGE



Ministry of Agriculture

Guyana Marketing Corporation

"Improving the Post Harvest Management of Non-Traditional Agricultural Commodities"

Cold Storage Facilities



Guyana Marketing Corporation

(Ministry of Agriculture Compound)
Regent & Shiv Chanderpaul Dr.
Bourda, Georgetown.

Tel: 592-226-8255 | 227-1630 | 219-0085 | 260-4983.
Fax: 592-227-4114.

Email: info@newgmc.com

Websites: www.newgmc.com | www.agriculture.gov.gy

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Cold Storage Facility at Parika Agro Packaging Facility



What is cold storage?

In Agriculture Cold Storage can be described as the refrigeration of produce.

GMC'S Cold Storage Facility



GMC'S Cold Storage Facility

Cold Storage Facilities

The Ministry of Agriculture through Guyana Marketing Corporation acquired five (5) Refrigerated Forty Foot (40ft) Containers to improve the Cold Chain for Non-Traditional Agricultural Produce. This is aimed at benefitting farmers and exporters in maintaining the required environment for perishable produce.

Cold Storage facilities are located at the Guyana Marketing Corporation's packaging facilities;

- **Central Packaging Facility** located at Sophia.
- **Parika Agro Packaging Facility** located at Parika.

The factors that control the shelf life of fresh crops in cold storage include:

- **The type of food and variety or cultivar.**
- **The part of the crop selected (the fastest growing parts have the highest respiration rates and the shortest storage lives).**
- **The condition of the crop at harvest (e.g. the presence of damage or microbial contamination, and the degree of maturity).**
- **The temperature during harvest.**
- **The relative humidity of the storage atmosphere, which also influences weight losses due to drying out.**
- **The composition of the storage atmosphere.**

GMC'S COLD STORAGE FACILITY

Why use cold storage for fruits and vegetables?

- **It extends the life of produce beyond the harvest season.**
- **To achieve a higher sale prices for produce, especially those out of season.**

Cold Storage Facility at Central Packaging Facility



GMC'S Cold Storage Facility



Inside One of GMC'S 40FT Refrigerated Containers

