Post harvest treatment of callaloo requires careful management in order to maintain the required quality of the produce until it reaches the consumer. Quality concerns include the physical appearance of the stalks as well as the presence of pest and disease organisms.

**THINGS TO CONSIDER**

- Harvest callaloo during the cooler periods of the day. Harvested shoots should be stored in a shaded area to retard wilting. Leaves may also be moistened by sprinkling with water at regular intervals to retain turgidity.

_The presence of organisms on produce for export can also cause rejection at the preclearance facility_

- Remove any organism present because major callaloo pests on harvested stalks can further reduce the quality of the produce before it reaches the consumer.

- Trim stalks at the packing house to remove rough, damaged and diseased portions and to ensure acceptable stalk length.

- Wash callaloo in clean saline solution in order to remove organisms, dirt and debris.

- Wash callaloo using a 15% solution of table salt and water (i.e. 7.5oz/gal = 56.6g/l), then rinse in fresh water. During studies by CARDI / IPMCRSP, this method has been found to effect optimal removal of organisms present without reducing the shelf life.

**CALLALOO WASH BASKET**

- Through the CARDI / IPMCRSP project, a prototype wash basket was designed and constructed to increase the efficiency of washing and to reduce damage to leaves.

- The wash basket allows for increased agitation of the wash load compared to the traditional method.

_NB_ Caterpillars that make webs may not fall off during washing therefore, special effort should be made to manually remove these when examining stalks.

![Tedious traditional method of washing harvested callaloo](image)

![Wash basket designed to reduce damage and allow for efficient washing of harvested callaloo](image)