Using saw dust to store potatoes

High moisture levels fastens the rotting of potatoes making preservation difficult, the shelf life is prolonged by providing cool temperatures using saw dust keeps for 6 months.

Harvest potatoes in 90 days when they are mature enough and cover them when transporting to sorting area to avoid sunlight which can cause green colouring of the potatoes. Clean the hands and sort the damaged and infested potatoes to prevent contamination, but the store must freely allow air circulation and deem light to keep the potatoes cool. Also spread enough saw dust on floor of storage room which is of either concrete, compacted with soil or wood and moisten it.

Risk of moisture

Check the level of moisture in saw dust using fingers, spread potatoes on moist saw dust and cover with another moist saw dust layer and spread potatoes on top again. Up to 5 layers are added for easy inspection of the bottom layer, then check the potatoes weekly to ensure they are not spoiling however dont add more water. Transport to market in sisal bags, perforated plastic bags, cartons and baskets