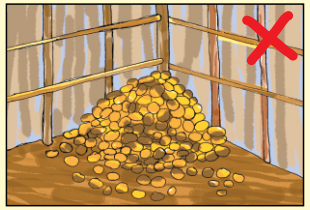
STORAGE

Don'ts



- Don't store wet potatoes.
- Don't store sound potatoes together with defective ones.
- Don't store potatoes in the same place with chemicals or domestic animals.
- Don't store Directly on the ground or in dirty or non-aerated places.

Do's

- Store off the ground in dedicated, clean, dark, well ventilated stores.
- Select good quality ware potatoes for storage.
- Monitor stored potatoes regularly and remove all rotten potato.
- Store in crates if possible.
- Store in bags for short term storage.

TRANSPORT

Don'ts

- Transport in dirty or multi purpose vehicles.
- Over stack the potatoes on the vehicle, motorcycle or bicycle.

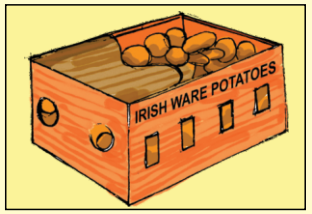
Dos

- Always use clean transportation means.
- Use transportation means that don't compromise the integrity of the potatoes.

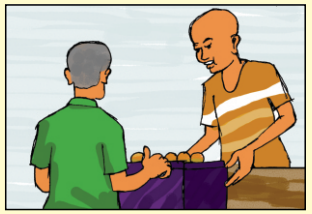
BENEFITS OF FOLLOWING STANDARDS

1. DECREASED SPOILAGE

2. IMPROVED QUALITY



3. WIDER MARKETS



4. INCREASED INCOME

The RSB acknowledges and appreciates the input of all of its stakeholders who contributed to the development of these simplified guidelines.

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"IRISH" (WARE) POTATO

SIMPLIFIED GUIDELINES

The Commonwealth Standards Network (CSN) and the Rwanda Standards Board (RSB) have simplified the standards for fresh "Irish" (Ware) potato to assist primary producers to gain better access to the market.

By following these guidelines, farmers should achieve better quality and therefore obtain higher prices.

QUALITY WARE POTATO

Quality ware potato to be supplied fresh to the market shall be;

- Free of loss of colour.
- Of normal appearance for the variety.
- Intact, sound, firm, and practically clean.
- Free of abnormal external moisture.
- Free of any foreign smell and/or taste.
- Covered with well-formed skin.
- Unsprouted.
- Free from pest damage.

PRODUCTION

Don'ts

- Do not compact the soil when ploughing.
- Do not plant young seed (tuber with one sprout) or old seed.
- Do not plant seed tubers downward sprouts.
- Don't use compost from potato residues.
- Don't use untreated human wastes.
- Do not over dose fertilizer.
- Don't mix or apply pesticides without proper protective equipment.
- Do not use stagnant water for irrigation.

Do's

- Select land where potato, tomato or eggplants have not been grown for at least one year.
- Plant in deep, well-drained, well-aerated soils.
- Choose varieties best adapted to the existing climatic conditions and preferred by the markets.
- Plant with 80cm between rows and 30cm between seed tubers within rows 8 to 10 cm deep, at a rate of 2,000 - 2,500 kg per hectare.
- Use approved pesticides and fertilizers at recommended application rates.
- Keep records of pesticide and fertilizer application (type, quantity, date and condition of application).

HARVEST

Don'ts

- Do not harvest immature potatoes.
- Avoid weather too wet or too dry during harvest.
- Do not harvest with a hand hoe.

Do's

- Harvest mature potatoes only.
- Harvest during cool times of the day.
- De-haulm plants 10-15 days before harvesting .
- Use a garden fork for harvest.
- Use clean collection containers.
- Place the potatoes in a shady place.

SORTING AND GRADING

Don'ts

- Mix different varieties, sizes, or shapes.
- Mix sound potatoes with defective, damaged or infested ones.
- Sort directly on the ground.
- Throw potatoes while sorting and grading.

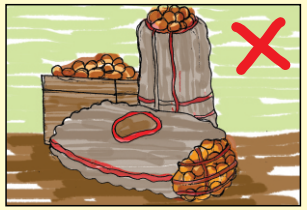
Do's

- Carefully sort and grade the fruits according to variety, size, maturity level integrity.

Extra Class	No defects present.
Class I	Very slight defects in shape, colour or skin defects.
Class II	Defects present but overall keeping and presentation quality maintained.

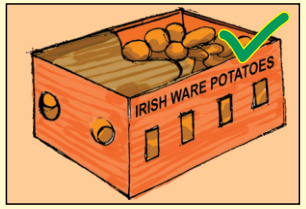
PACKAGING

Don'ts



- Do not pack potato tubers in sacks without sorting and grading.
- Do not use plastic sacks which do not allow air circulation.

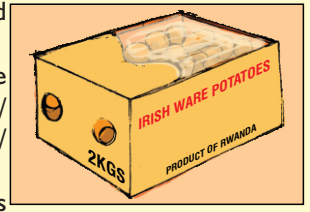
Dos



- Use food grade packaging material.
- Use packaging materials that allow for aeration.
- Use packages that are recyclable and free from any foreign matter.
- The contents of each package shall be of uniform quality and variety.
- Carefully label each package.

LABELLING

Each package shall be labelled as follows;



- Name and address of the farmer / importer / exporter / packer / distributor.
- Name of the produce as **"FRESH WARE POTATOES"**.
- Name of variety or commercial type.
- Country/Region of origin.
- Net weight (kg).
- Size code.
- Class.
- Farmer code / Batch number.
- Storage instructions.