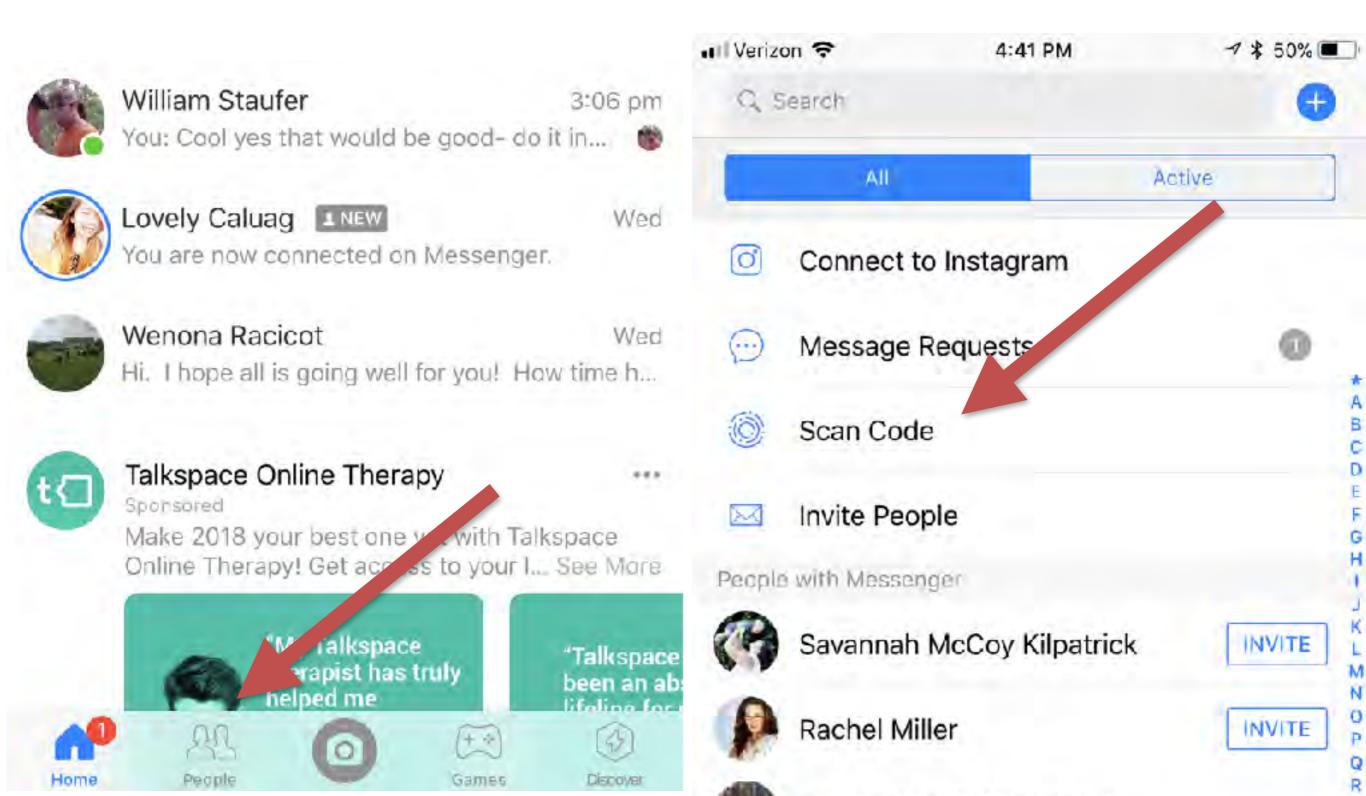
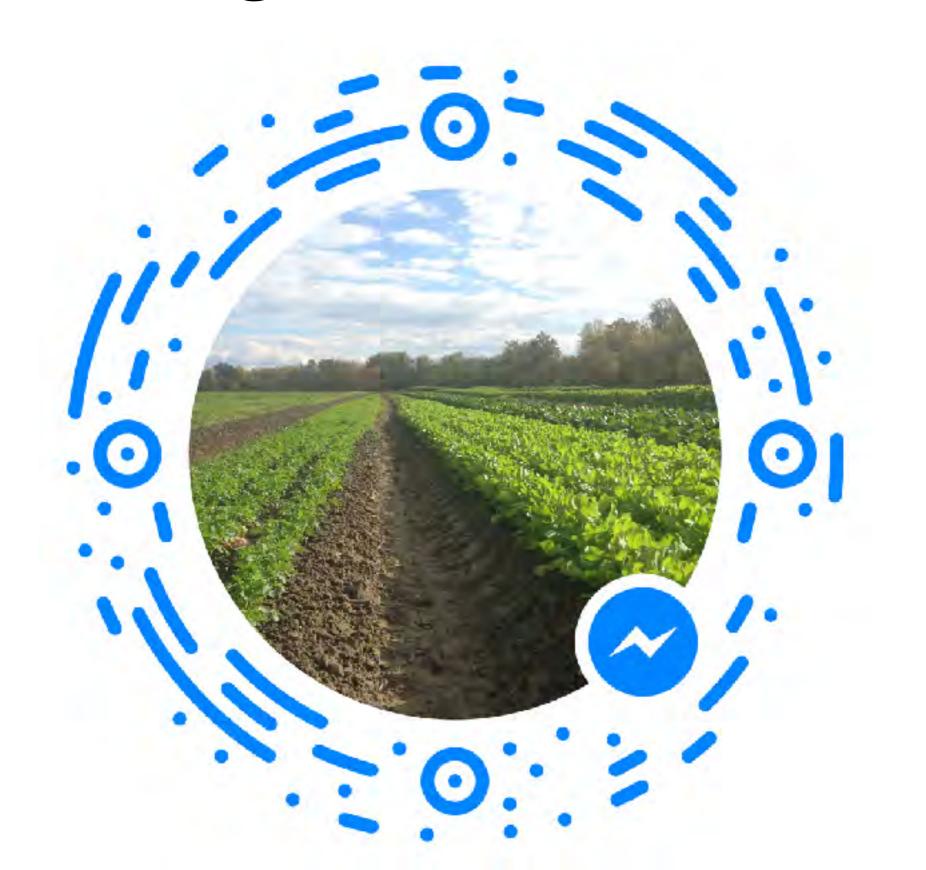


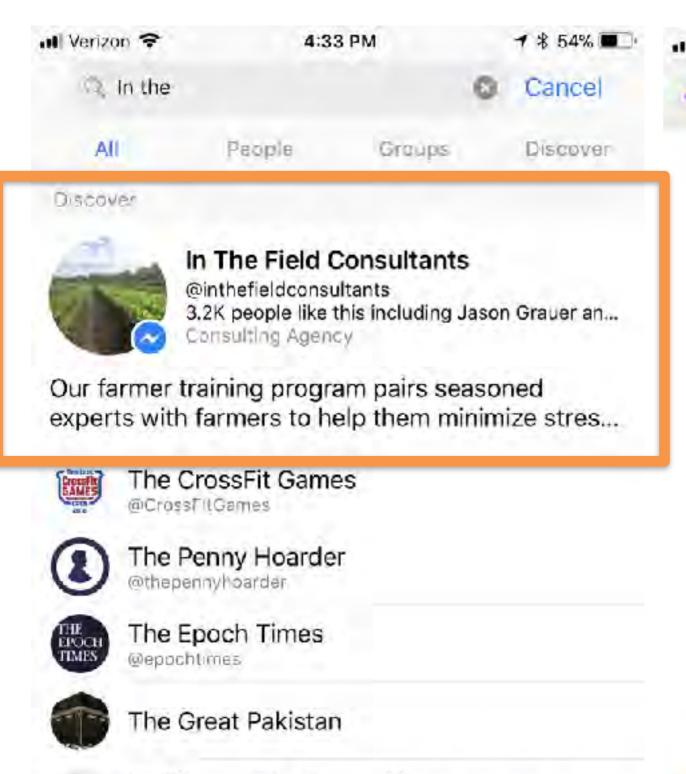
To get the slides!

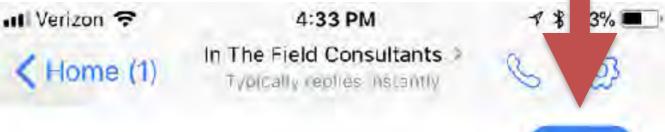


To get the slides!



Want the Slides?





Slides

Hey! This is our Chatbot, Mighty Max!

Thanks so much for being interested in the slides from Michael's presentation at the Practical Farmers of IOWA conference!

We'll get you the slides within a couple of days.

Stay tuned! If you ever change your mind and want us to stop chatting, reply with STOP and i'll go away!



Its all about material handling

harvest utensils















Chris Blanchard's Harvesting Rules

- Drag containers rather than pushing them
- keep the container near the hand that the product ends up in, and never cross your body with your hands
- keep supplies like twist ties and rubber bands next to the hand that grabs them.
- don't set tools down, learn to work while holding knife (rubberbanding, twist tying)
- Keep tools sharp, if you feel it when you cut yourself, it isn't sharp enough
- Track progress week to week, share with crew for a reinforcing feedback loop

purplepitchfork.com/blackbelt.









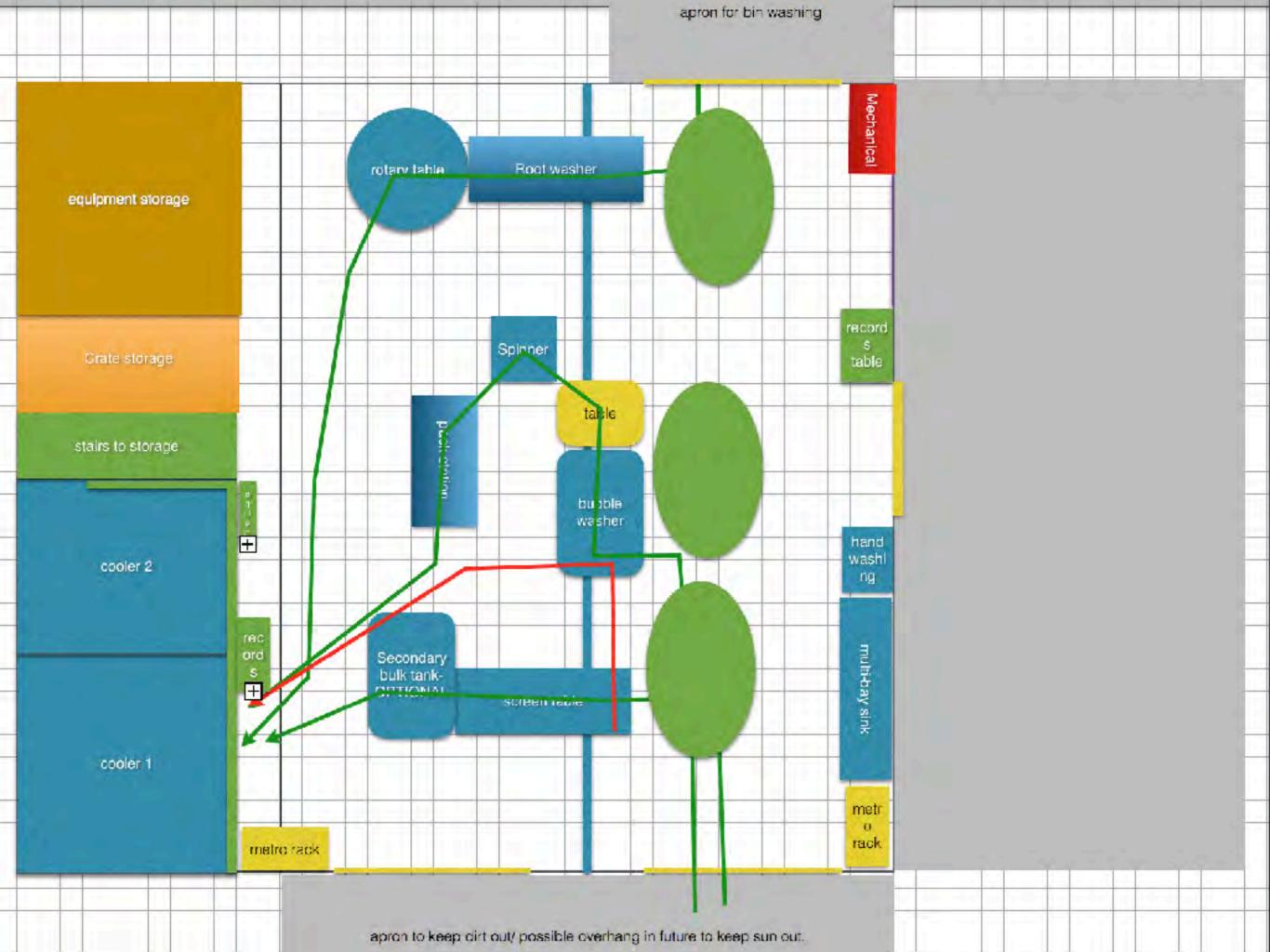


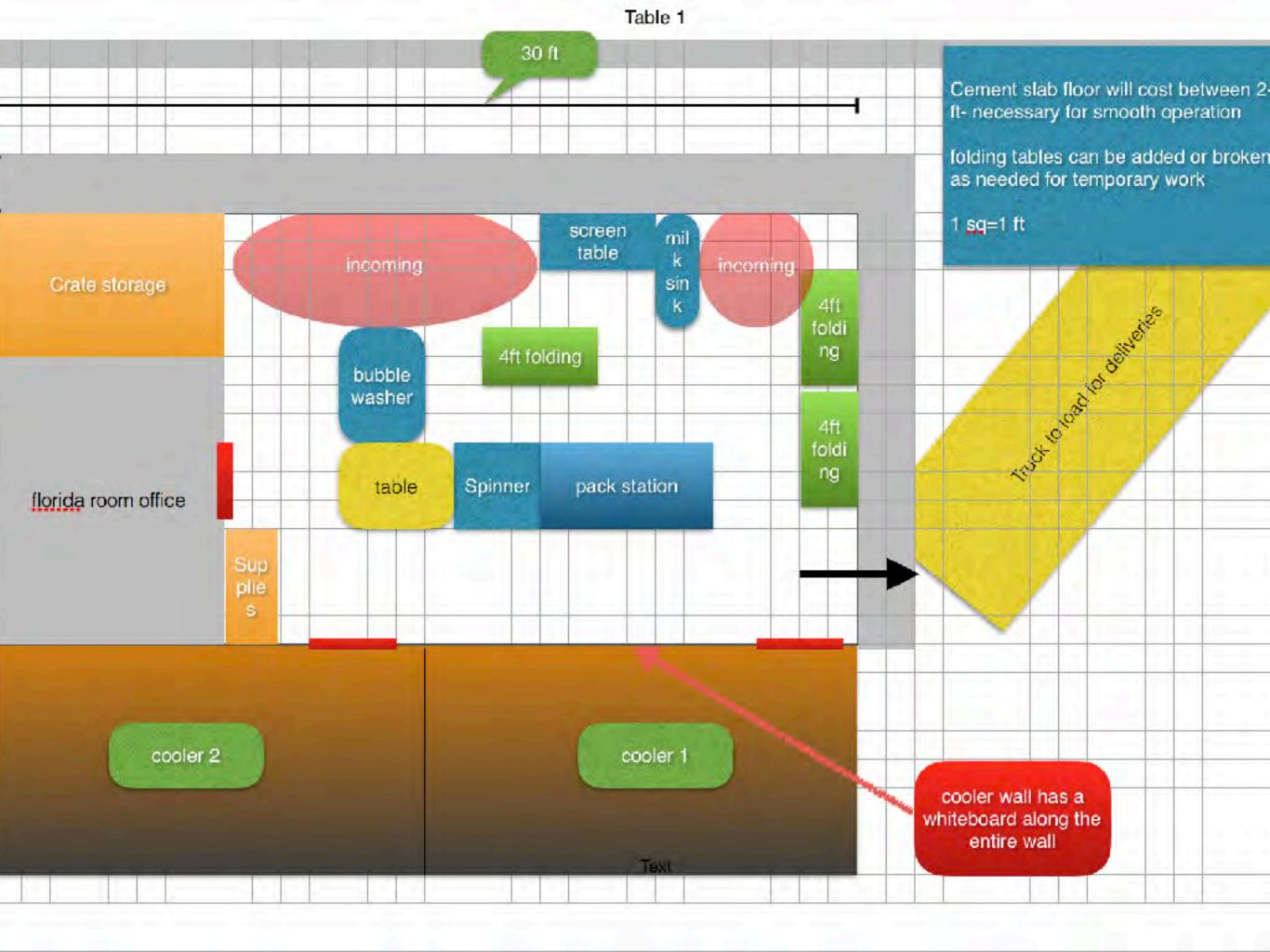


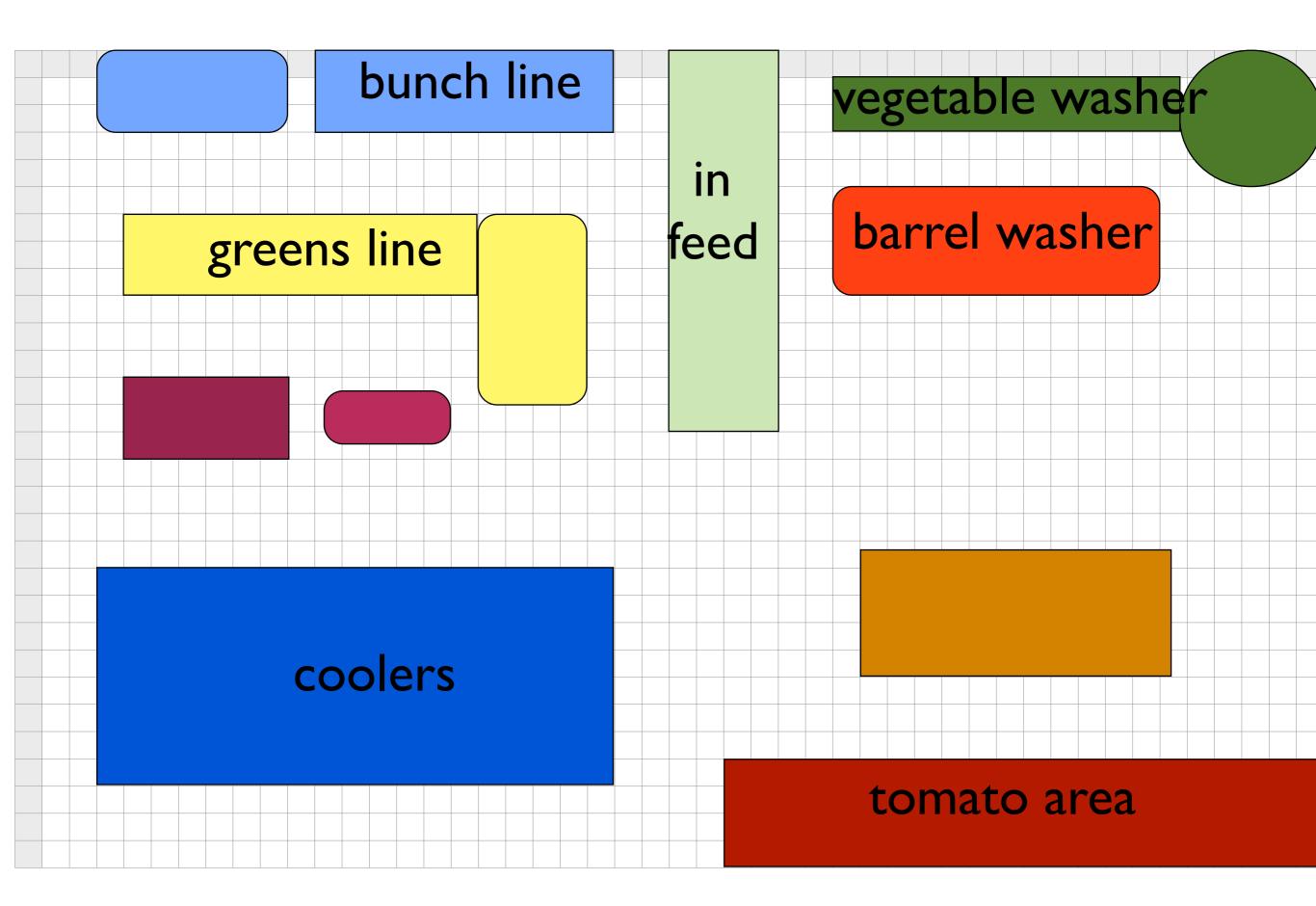






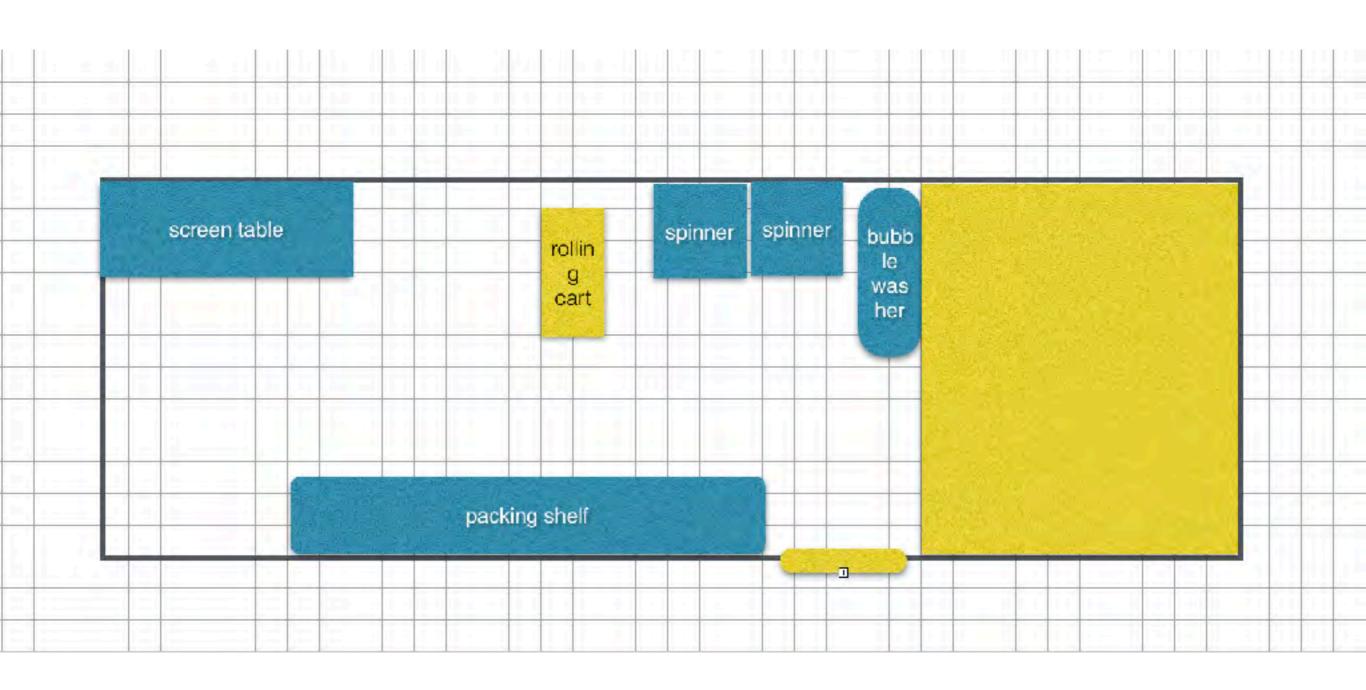






Kilpatrick Family Farm

Rosecreek Farm





Hudson Valve









dryyourgreens.com



































For Root crops
Vari -Speed
8'x30" barrel
Clear plastic barrel
Price \$4100

















PA RB65 Washdown Gun

Pressure Wash Components / Spray Guns





HEAVY-DUTY WIRE CARTS



Tough maneuverable carts move large loads.

- Recommended for labs, food service, offices and hospitals.
- . Easy to clean; won't collect dirt.
- Adjustable shelf height.

- 5" lockable swivel casters.
- Optional <u>Wire Shelving Accessories</u> available.



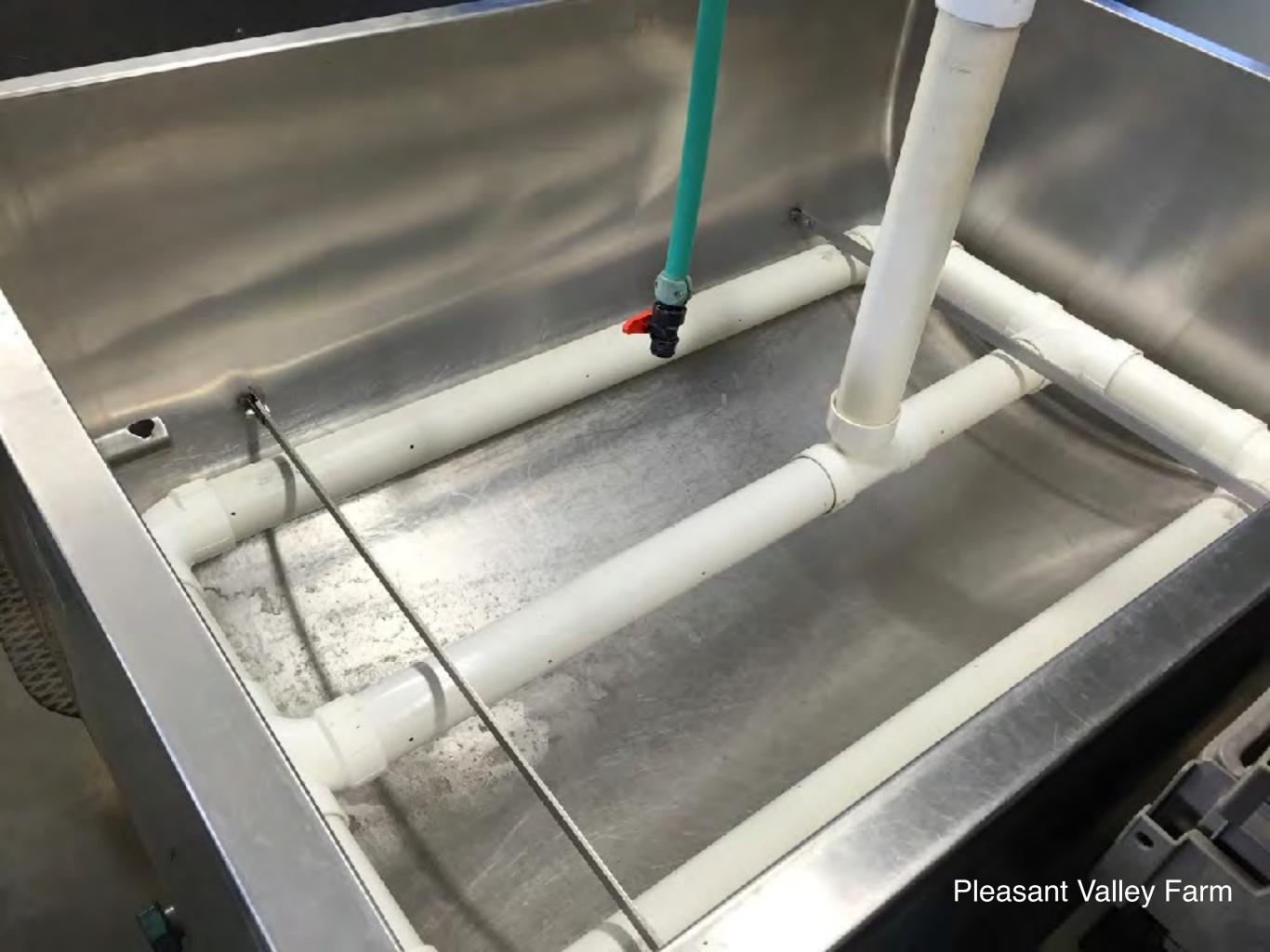












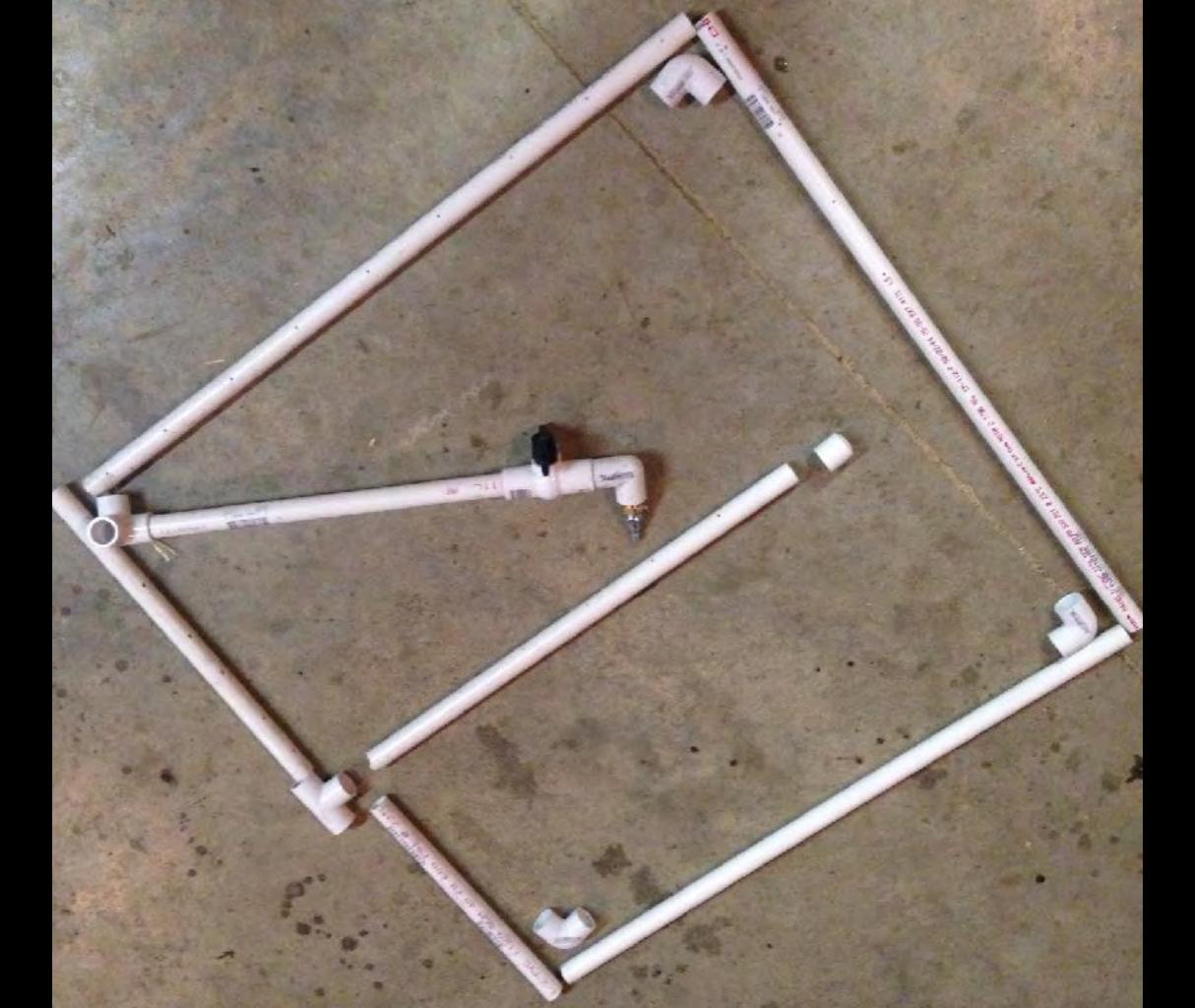














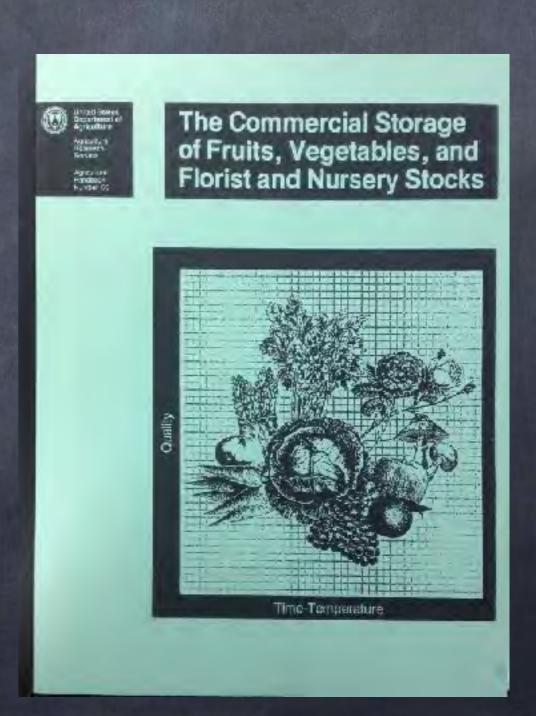


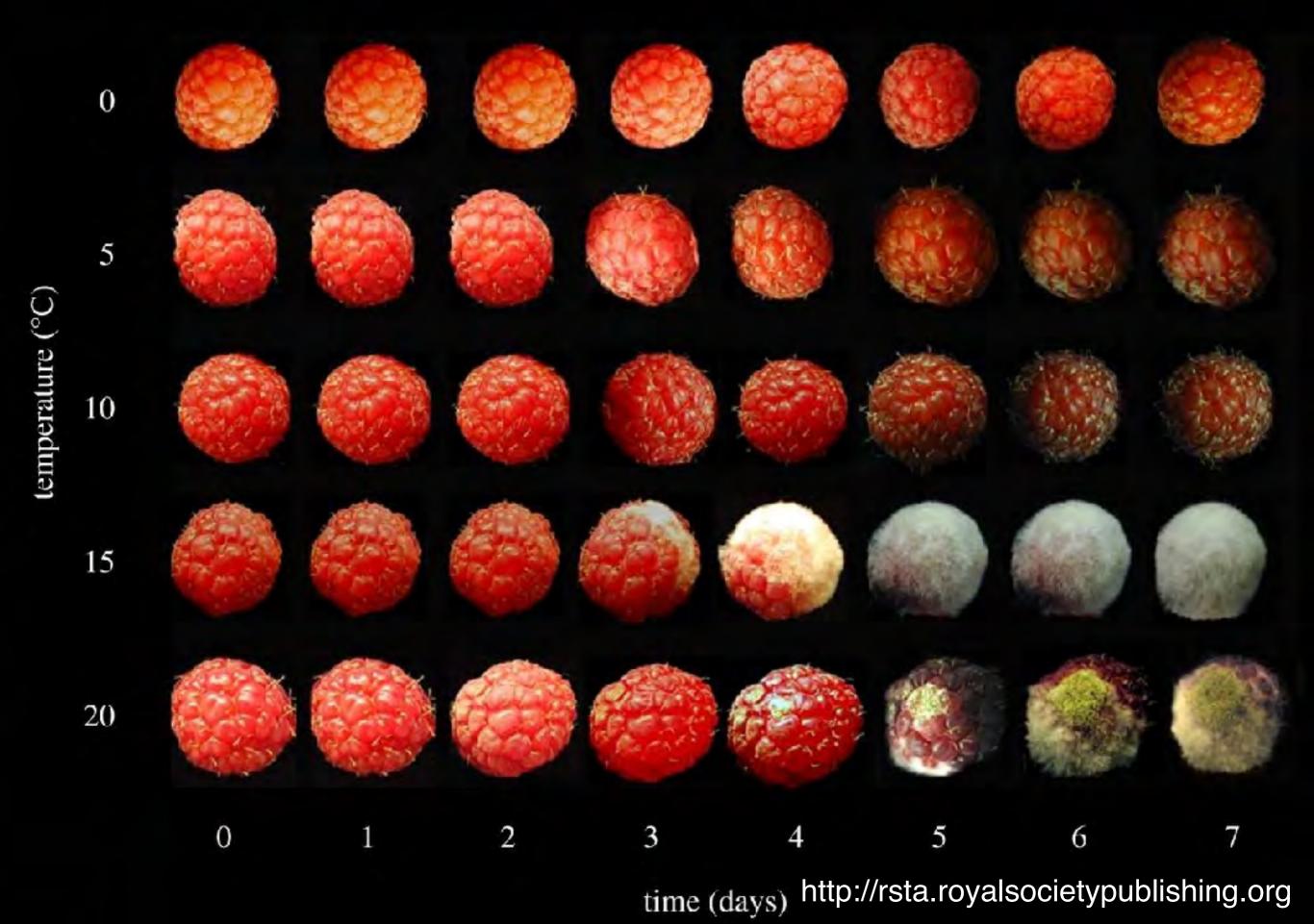




Cooling requirements

- Most crops do best between 32° and 35°
- several do best around 50°
- if sweet potatoes go below 55° damage can occur.
- at 45°, shelf life is 1/2 that of
 32°- keep produce cool
- http://www.ba.ars.usda.gov/ hb66/contents.html







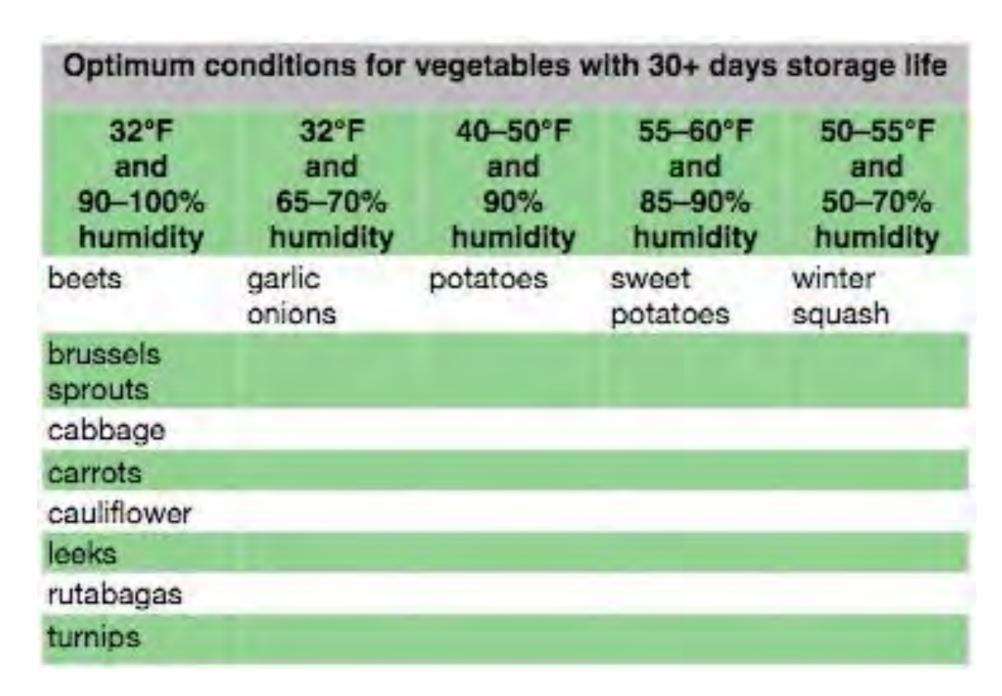
Sanitation

- Use stainless steel, concrete, FRP board, or plastic for walls, floors, doors
- use an approved sanitizer:
 - Peroxyacetic Acid (PPA) Trade name (Sanidate, Tsunami),
 - Clorine, (Allowed in organic only as a cleaner)
 - Quaternary Ammonium Compounds (Quats) (not allowed in organic production)

http://www.biosafesystems.com



Storage Conditions/Temperatures



http://blog.uvm.edu/cwcallah/crop-storage-resources/







- note stainless walls
- slatted floor
- to keep the humidity up(90%), we hose down bags
- crops are stacked on pallets to keep them organized

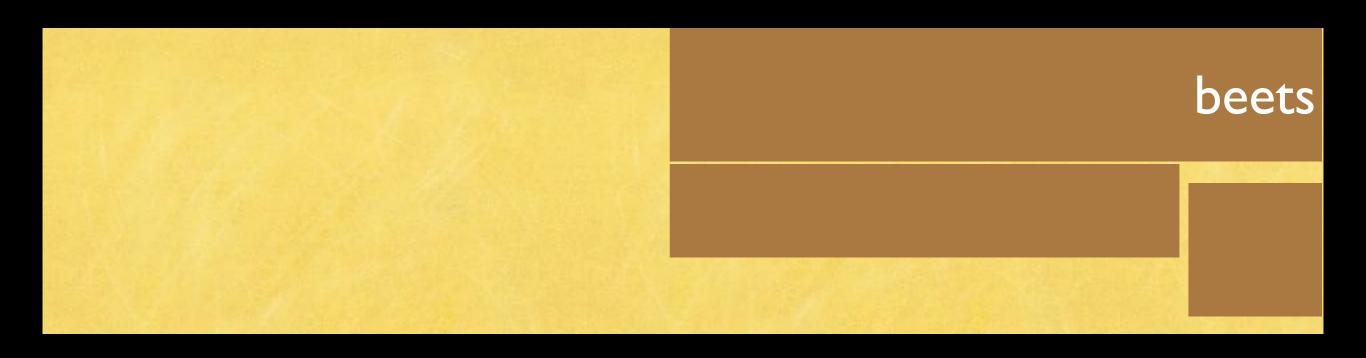


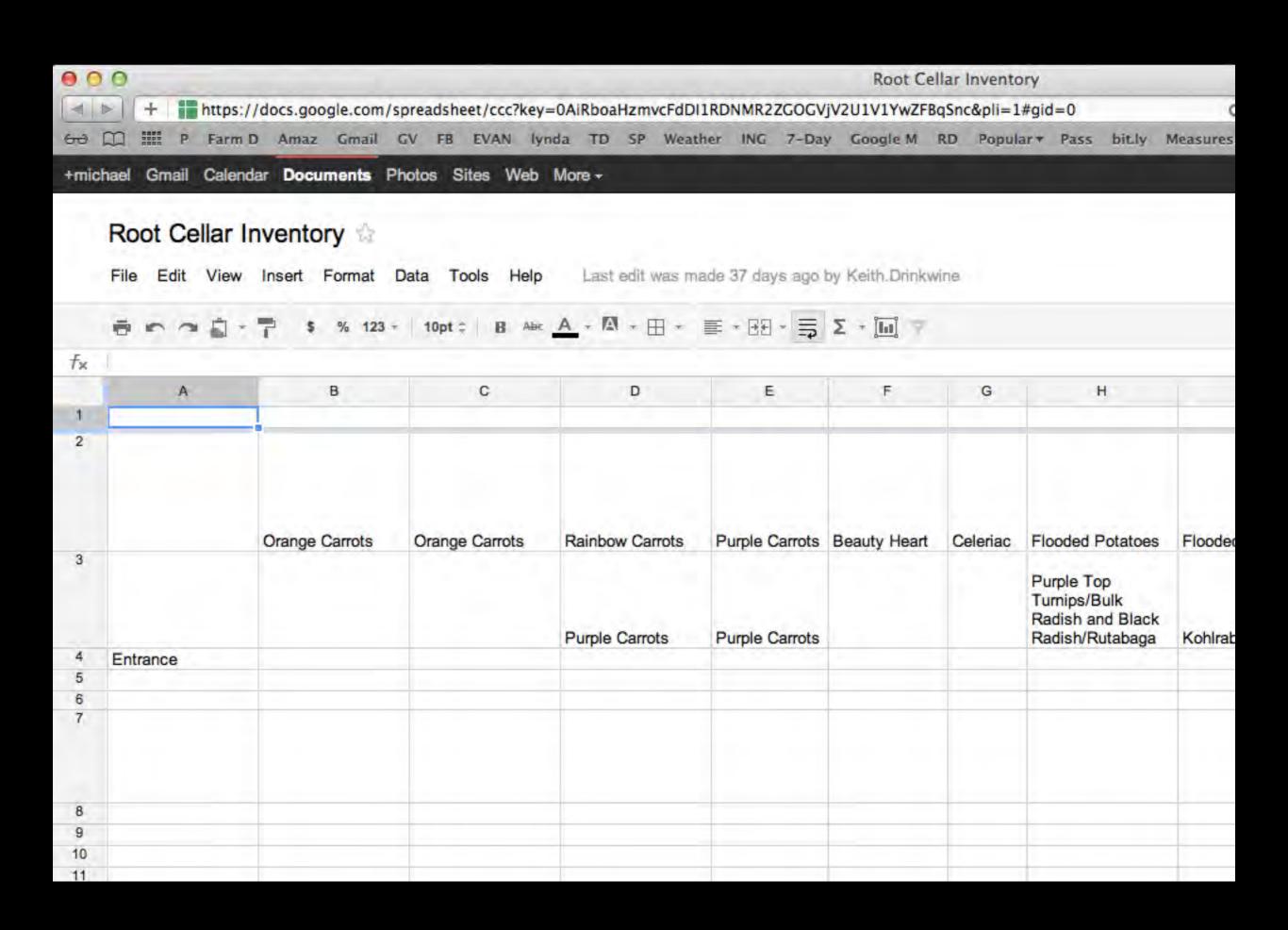




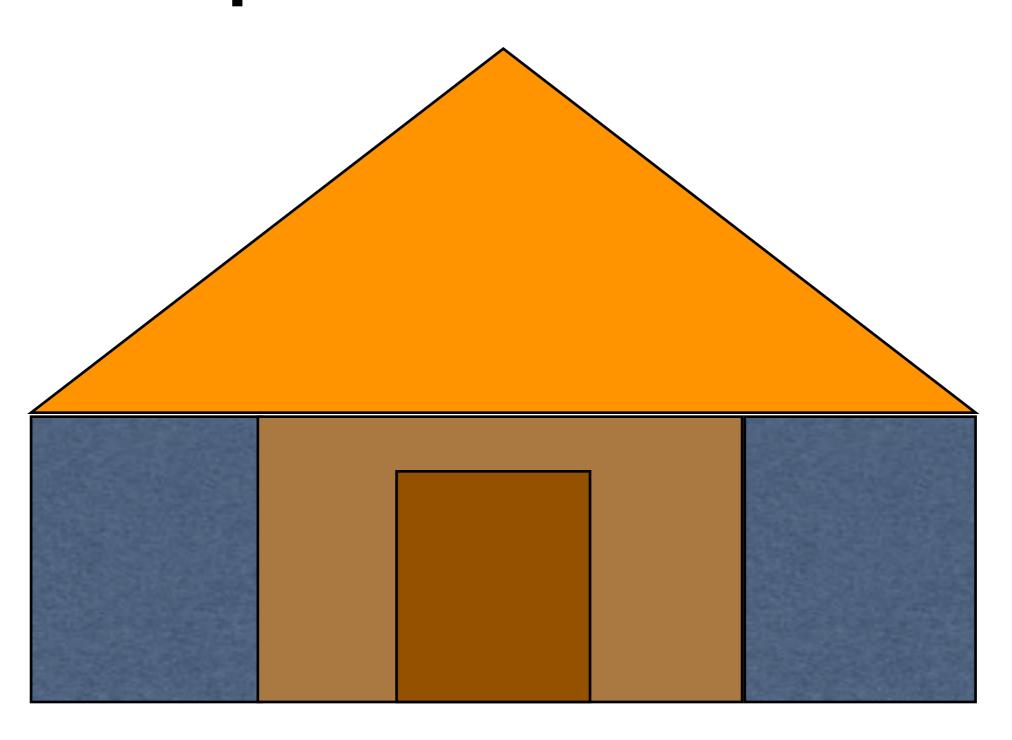


laying out the root cellar





possibilities.....















Insulating Trucks?

- above 15 degrees and under 2 hours doesn't seem to be a problem
- roots on bottom of stacks
- just insulate very well
- www.webasto.com
- open flame heaters NOT a good idea-

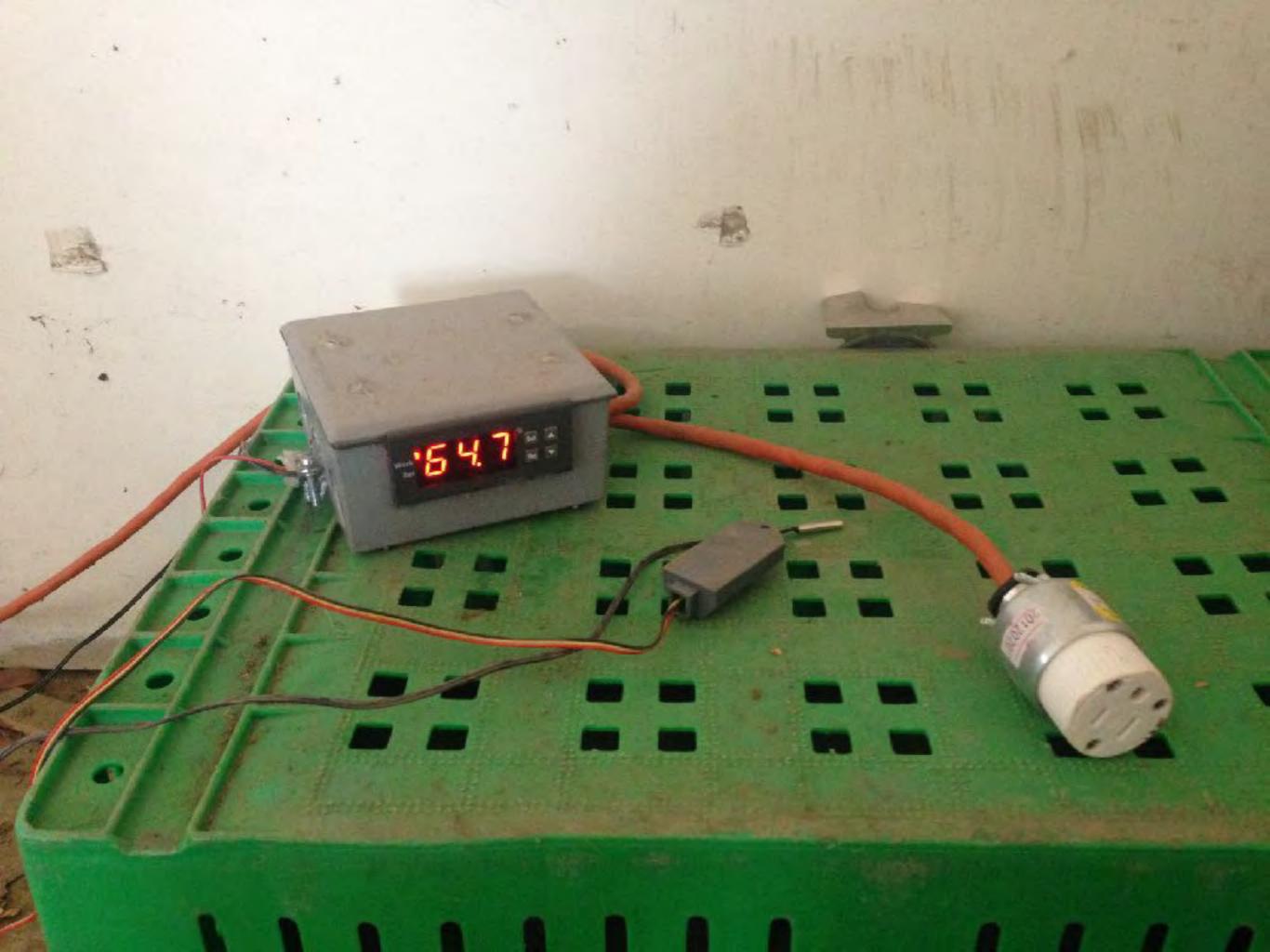












using natural cooling

Thermostat measuring outside air(set for heating)



thermostat measuring inside air (set for cooling)



Fan (in window bringing in cold air)





HOW IT WORKS

Freeaire* - Clean. Cold. Free.

Outside Air System

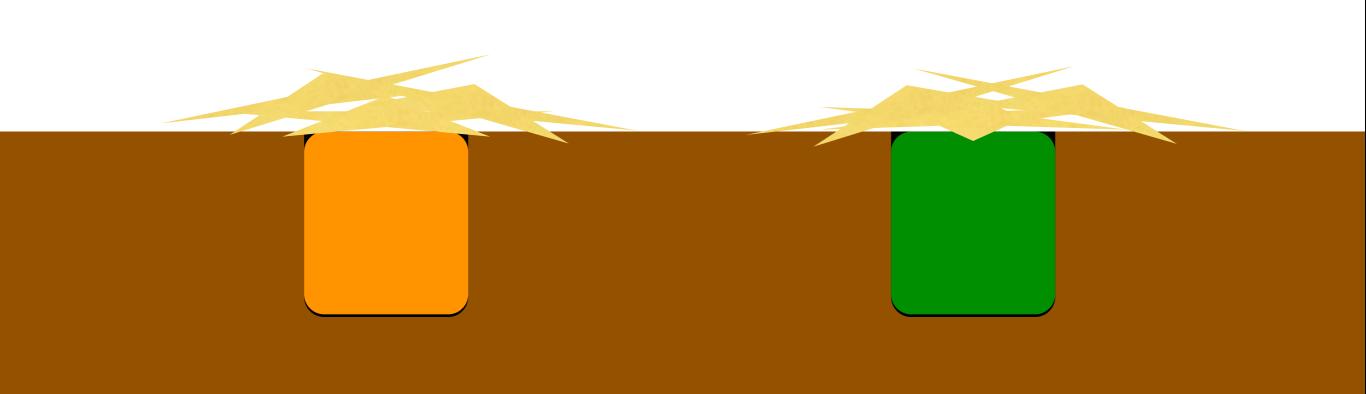
Louver to let air circulate

Inside air thermostat

Outside air thermostat

Fan

Root Pits

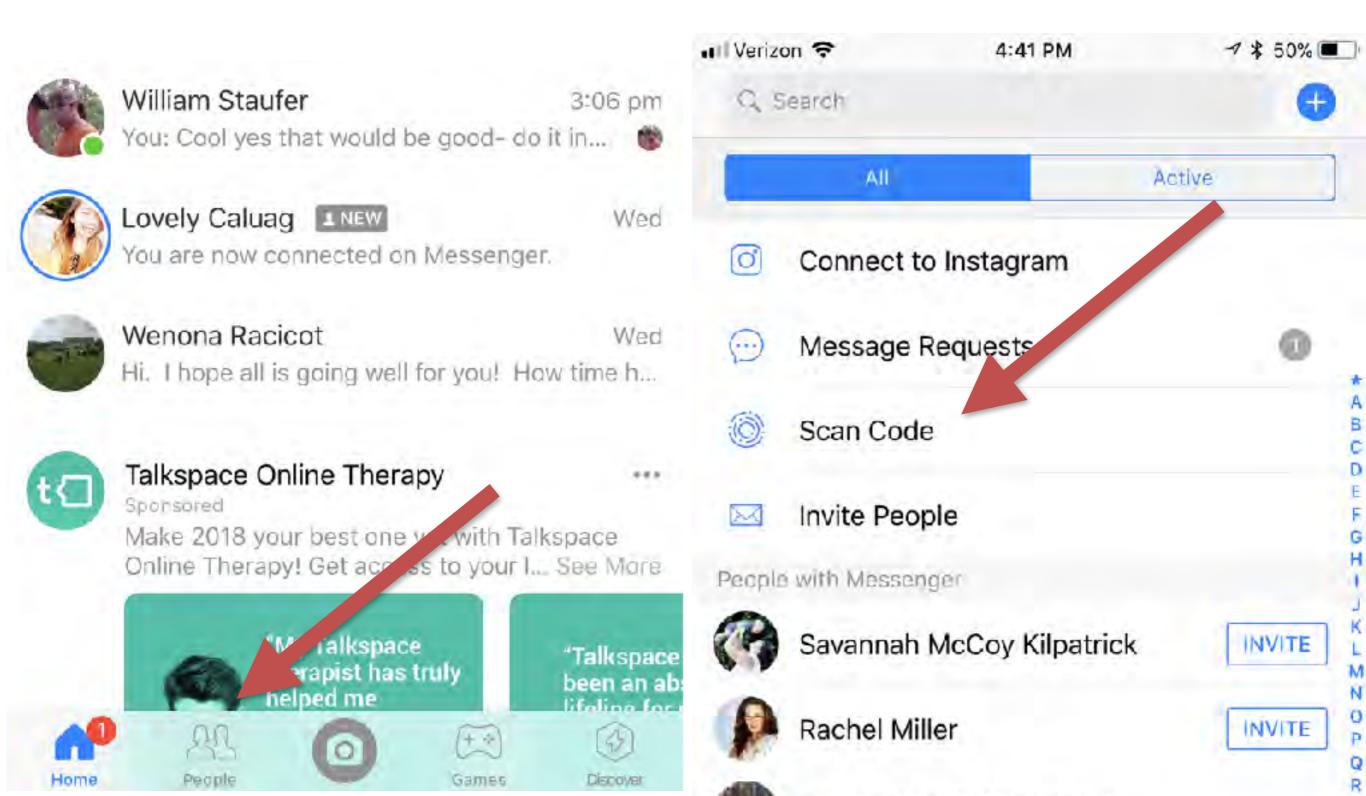




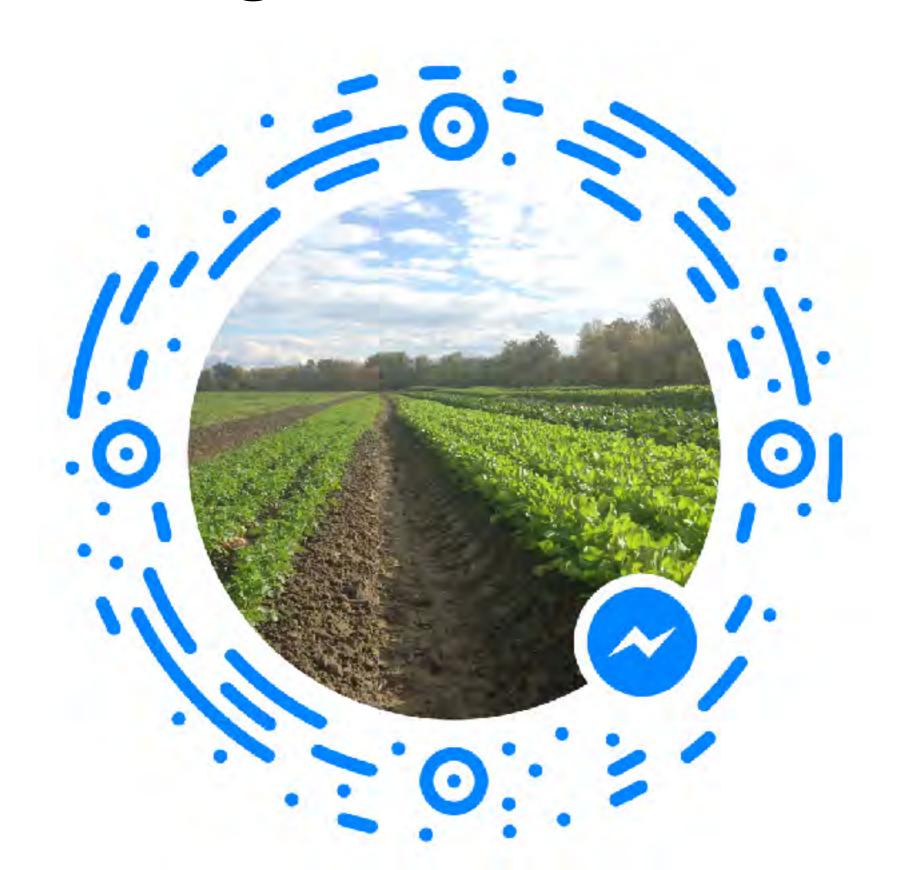




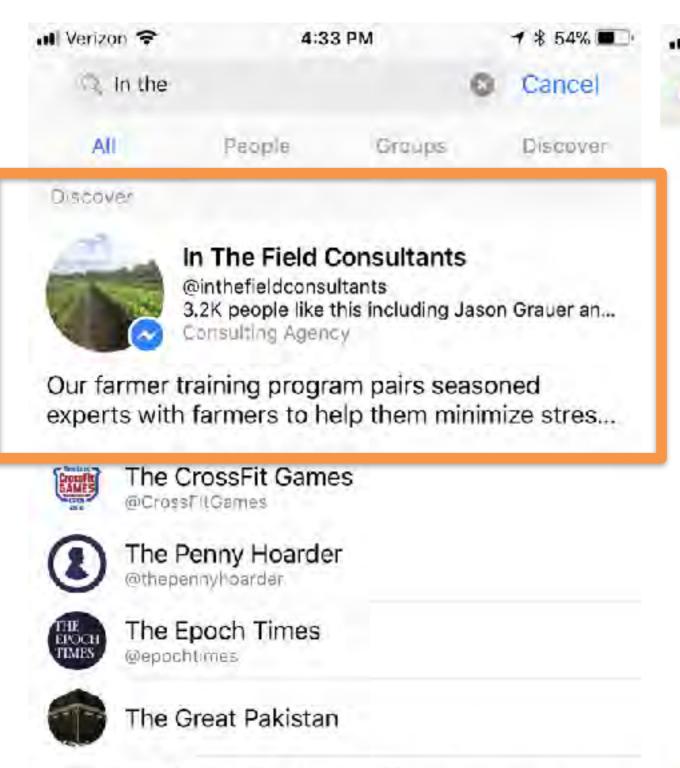
To get the slides!

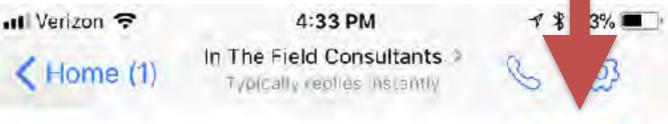


To get the slides!



Want the Slides?





Slides

Hey! This is our Chatbot, Mighty Max!

Thanks so much for being interested in the slides from Michael's presentation at the Practical Farmers of IOWA conference!

We'll get you the slides within a couple of days.

Stay tuned! If you ever change your mind and want us to stop chatting, reply with STOP and i'll go away!