



INNOVATIVE INTEGRATED TRAINING IN  
**HEALING PLANTS**  
**BUSINESS**

## IO3 - The Total Business Plants Training Material

Module No.2

“Methods for harvest treatment”

## 1. Unit 1. Pre-harvest consideration

- Summary

Unit 1 discusses in general about the factors that can affect the product's quality and what a producer should have in mind, even before starting cultivation, (from choosing the right plant to proper storage facilities) in order to achieve the best possible outcome.

- Learning outcome descriptors

- **Knowledge, understanding and professional skills**

1. Specify the main factors that should be taken into consideration before starting the cultivation
2. Plan the different steps of the production in order to keep in line with the needs of the specific plant and final product

- **General and transferable skills:**

1. Plan a research task
2. Work independently or with a minimal guidance where appropriate
3. Work in team with minimal guidance where appropriate
4. Show good written and oral communication skills
5. Demonstrate computer literacy
6. Perform online (computer) search to develop information technology skills in order to retrieve information from a variety of sources

## 1. Pre-harvest Considerations

It is in light of a legitimate concern for the producer, and the business, to produce a high quality product that will attract a premium market price. Pre-harvest operations involve the preparation of the facilities for the harvest material, which will guarantee the crop is stored and dried (when necessary) rapidly under sterile conditions. The primary explanations behind low quality product are harvesting the crop when it is not developed, poor drying systems where there is a high risk of moisture retention and microbial contamination and successive rain amid the drying procedure, which disturbs the drying procedure. The existence of buildings or structures or of a common facility for drying and curing products, near the harvesting area, is necessary. Numerous producers of herbs utilize conventional techniques and high moisture retention, microbial contamination, and contamination with extraneous matter are regular preparing issues. Measures for protection in order to prevent dangers from additives, contaminants, toxins or harmful organisms in food, are taken from international sanitary and phytosanitary agreements. Specifically, there are issues with mildew, high moisture contents and aflatoxin substance. Troubles in diminishing these issues to a low level are because of poor climate conditions at harvest related with low cost preparing innovation, poor storerooms and small-scale production units. Poor storage facilities and unhygienic and improper storage strategies additionally help the contamination with mammalian and other excreta, and also mildew or other microbes. So as to

defeat these issues totally, capital venture is fundamental, especially for mechanized handling after harvest. All personnel (counting field workers) required in the propagation, cultivation, harvest and post-harvest preparing phases of plant production ought to maintain appropriate personal hygiene and receive training regarding their hygiene responsibilities.

## References

1. UNIDO and FAO (2005). Herb, spices and essential oils. Post-harvest operations in developing countries.

