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Domain: Smart Agriculture

Course: Growing of Hydroponics Lettuce

Project topic: Harvesting of lettuce





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Harvest and storage

- Hydroponic lettuce is generally harvested with the roots attached. Excessively long roots may be trimmed or wrapped around the lower stem prior to packing.
- Leaving the roots intact provides a longer post-harvest storage life; plants can stay fresh for two to four weeks under the proper storage conditions (near freezing temperatures and high humidity).
- Because there is no soil involved, the plants remain clean and do not require washing.
- Plants can be packaged individually or in bulk, depending on the market demand.



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- Prepare clean containers ready to receive the lettuce. Wash your hands.
- Mist the plants with fresh water before harvesting and occasionally during holding. Lettuce with roots attached will keep for two to three weeks.
- Lift the entire lettuce plant out of the hydroponic solution. Allow the hydroponic solution to drain away and place the plant in the prepared container.





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Mist the lettuce with fresh water before harvest. Harvest lettuce leaves in the morning when leaves are well hydrated.

Clean a pair of sharp scissors or a knife for cutting. Ready a container to receive the cut lettuce. Make sure your hands and all utensils are clean.

Cut individual leaves of lettuce from the outside of the plant using the scissors or knife, leaving the center leaves to continue growing. Handle the plant carefully to avoid bruising the remaining leaves.

Alternatively, cut the entire plant off cleanly at the base using a knife, leaving the leaves attached to the stem.





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Thank you...