

Center for Smart Agriculture Production Management of Medicinal and Aromatic Crops

Module: Harvesting and Post Harvest

Session: Sorting and Grading



What is sorting?

Sorting is done by hand to remove the fruits and vegetables which are unsuitable to market or storage due to damage by mechanical injuries, insects, diseases, immature, over-mature, misshapen etc.

This is usually carried out manually and done before washing. By removing damaged produce from the healthy ones, it reduces losses by preventing secondary contamination.

Sorting is done either at farm level or in the packhouses. In sorting, only sensory quality parameters are taken into consideration.



What is grading?

Grading can be done on the basis of the surface colour, shape, size, weight, soundness, firmness, cleanliness, maturity & free from foreign matter /diseases insect damage /mechanical injury.

Grading may be done manually or mechanically. It consists of sorting product in grades or categories based on weight/size.



Systems of grading

A. Static systems

common in tender and/or high value crops

B. The dynamic system

product moves along a belt in front of the sorters



Grading in Senna

❖Based on shape and size

Grade A: Extra large, bold leaves, yellowish to green pod

Grade B: Brownish leaves and pod

Grade C: Smaller and broken leaves and pods



Grading in Aswagandha

A Grade: Root piece up to length 7cm, 1-1.5cm diameter

B Grade: Root piece up to length 5cm, 1cm or less diameter

C Grade: Root piece up to length 3-4 cm, 1cm or less diameter

D Grade: Root piece are very small, less than 1cm in diameter



Thank you...