



# Kalo Harvesting Guideline

This guideline is intended to help co-op members and suppliers properly identify, prepare, and handle taro corms to meet the required safety and quality standards. Kalo that does not meet these standards will be denied upon delivery or its volume deducted from the total harvest.

## ACCEPTABLE KALO

- At this time, we are only accepting fully mature corms of 5 inches or greater.
- Corm should have a dark gray or brown colored skin. We accept taro with white/pinkish white, yellow and purple colored flesh.
- We accept a range of kalo varieties, however, for any new varieties or sellers: *a sample must be delivered to our facility for inspection prior to arranging a full delivery.*



## POST-HARVEST

- All kalo must be thoroughly rinsed with potable water, and free from dirt, field debris, pest activity, roots and attached keiki. We recommend using a pressure washer on low pressure. Store the corms in a cool place.
- Kalo should not be spongy or overmature (“loli loli”).
- No soft spots, rotting or otherwise damaged corms.
- After rinse and inspection, all kalo must be allowed to dry.
- The cut should be where the bottom of the stem meets the top of the corm.



## TRANSPORT

- Deliver kalo in clean and food safe conditions; do not transport with any potential sources of contamination such as rubbish, mulch, manure, or field equipment.
- If delivering kalo in a truck bed or back of a car without crates, clean or spray down first, then lay out a tarp that has been designated for this purpose (labeled, cleaned, and sanitized).
- Please do not leave corms out in the sun before, during and after delivery as much as possible. Keeping the corms cool helps us extend shelf life before processing.



Check out our Kalo Production Guide: [ulu.coop/hawaii-growers-guide-to-upland-kalo](http://ulu.coop/hawaii-growers-guide-to-upland-kalo)  
Farm to Facility Guidelines: [ulu.coop/ulu-farm-facility-produce-safety](http://ulu.coop/ulu-farm-facility-produce-safety)



SCAN FOR DROP-OFF LOCATION DETAILS

WANT TO SELL US YOUR KALO (TARO?)  
[info@eatbreadfruit.com](mailto:info@eatbreadfruit.com) (808)322-3064

Farmer owned, āina grown —  
From our trees to your table.

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