

The goal of this two year (2017-2019) project is to increase the economic and environmental sustainability of produce farms by developing and sharing practices for utilizing produce that typically goes unharvested.



**Priority Crops:**  
Bell Pepper, Cabbage,  
Cantaloupe, Collards,  
Cucumber, Eggplant, Kale,  
Summer Squash & Zucchini,  
Sweet Potato, Watermelon,  
Winter Squash



### Contact Information

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**Photographs provided by Lisa K. Johnson**





# Whole Crop Harvest uses a supply chain approach to understand and reduce on-farm produce loss by:

- (1) Creating easy-to-use steps for farmers to quickly measure the quantity and quality of edible produce left in the field.
- (2) Conducting cost/benefit analyses of harvesting and selling product typically left in the field.
- (3) Working in partnership with businesses along the supply chain to identify and test win-win scenarios for bringing edible but unharvested produce to market.
- (4) Developing, field testing, and economically evaluating a mechanical harvest-aid to efficiently harvest and clear product from fields after major harvesting is completed.



Please visit the Whole Crop Harvest website for more information, updated findings, and resources:  
[go.ncsu.edu/whole-crop-harvest](http://go.ncsu.edu/whole-crop-harvest)

Whole Crop Harvest works with farmers and intermediaries across the supply chain to ensure that research findings are based on real-world business constraints and opportunities.



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