

GOOD AGRICULTURAL PRACTICES - GENERAL GUIDELINES

Production of Local Vegetables

The guidelines are applicable to the production, harvesting, storage, etc. of local vegetables (including leafy, gourd and fruit vegetables, roots and rhizomes, legumes). Farmers can also refer to the “Good Agricultural Practices – Crop Production” Code of Practices and adopt appropriate measures to produce safe and premium vegetables.



Seed and Seedling

1. Look for varieties which are pest and disease resistant, heat resistant and GM-free.
2. Keep seeds in sealed containers and store in a cool and dry place.

Soil Management

1. Frequently apply compost or other organic materials (including crop residues) and plant cover crops and/or green manure crops and minimize mechanical movement in fields.
2. If necessary, acid soil can be corrected by liming, whereas alkaline soil can be corrected by sulphur.
3. If necessary, saline soil can be rectified by leaching soil, scraping off surface soil and reducing use of agro-chemicals.



Use of Fertilizers

1. Apply the required level of fertilizers at the right time.
2. Use organic fertilizers and aged/well composted manure.
3. Keep fertilizers in a dry, clean and sheltered place.
4. Do not use empty/used fertilizer bags for harvested vegetables.

*For more information on “GAP-GENERAL GUIDELINES”, please contact:
Good Agricultural Practice Section,
Crop Division, AFCD
Tel: (852) 2668 0197*





Irrigation

1. Irrigate fields early in the morning, late in the evening or at night.
2. Avoid uneven application of water.
3. Adopt micro-irrigation methods such as drip or sprinkler.

Pest and Disease Management

1. Always use preventive methods. Examples are using disease-free seeds/seedlings, adopting crop rotation and intercropping, planting green manure crops, hedges and crops with pest deterring value, and instant removal of infected/diseased materials.
2. Adopt physical control measures. Examples include simple hand-picking, erecting traps, vacuuming, tillage, flaming, mulching, soil solarization and using net houses and greenhouses.
3. If really necessary, use bio-pesticides/synthetic pesticides.



Use of Pesticides

1. Only purchase and use registered pesticides.
2. Do not apply pesticides during strong winds and heavy rain.
3. Strictly adhere to the withholding period (i.e. the lag between pesticide application and harvesting) on the pesticide label.
4. Hold pesticides in original containers and keep them tightly closed in a cool, well-ventilated location.
5. Do not recycle or re-use pesticide containers for other usage.

Harvesting and Post-harvesting

1. Harvest at the right stage of maturity.
2. Harvest during the coolest part of the day - either early morning or late afternoon.
3. If necessary, harvested produce should be washed with clean water and excessive water should be removed before packing or storing.
4. Wash hands with soap before and after handling produce. Do not smoke, drink or eat during harvesting.
5. Always keep containers, tools, equipment, packing and storage areas clean and tidy.

