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Guide: Harvest Data Collection

To provide accurate and reliable statistical data for the US lavender industry, USDA, and our members, we emphasize the need for consistent methods of measurement and collection. This guide will assist you during this year's lavender harvest to ensure the collection of consistent and accurate data. By following these guidelines, you can help us create a robust foundation of reliable statistics that will shape the future of our industry. Thank you for your commitment to excellence and contributing to the success of our association.

**Harvest Data will be collected in the following categories:**

* Culinary: Angustifolia lavender that will be processed and sold for culinary use under official culinary processing guidelines of your local health department.
* Angustifolia: Commonly referred to as English Lavender.
* Lavandins: Commonly referred to as French lavender or Lav. x-intermedia.
* Other: All other types of lavender harvested excluding Lavandin and Angustifolia

**Weighing your lavender:**

Lavender harvested to hang dry

1. Harvest Lavender and Bundle.
2. Put a container on your scale and zero the scale/tare.
3. Take 15 bundles, **fresh**, add them to the container and weigh them in ounces. Mark down weight.
4. Divide the total weight by 15, to get your average weight per bundle.
5. Count the total number of bundles harvested. Make sure to track by categories.
6. Multiply the total number harvested by average weight.

When doing average weight and bundle counts, separate out and weigh based on the categories, being careful to not double count bundles. If you have multiple harvesters and different aged plants, within a category, we recommend to get an average weight per plant age. However, if you are not able to do so, please try to grab some bundles from different harvesters and plant ages to account for variations.

Lavender harvested for immediate distillation (fresh)

1. Get your Tare weight by weighing your container without lavender (or zero out your scale with container on the scale)
2. Fill container with fresh lavender.
3. Weigh container in ounces. If you don’t track every distillation, then weigh 2-3 containers from different days and plant ages. Calculate an average weight per container\*.
4. Count the total containers harvested. Make sure to track by category.
5. Multiply total containers harvested by average weight per container.

\*This method works if you are using the same container size for all harvest collection and putting approximately the same number of containers in each distillation. If you have varied containers or varied amounts of plant material, it will be difficult to get accuracy with an average so weighing of all plant material is recommended.

Check out the tracking sheet templates below. We’ve included templates to track what USLGA needs, and even more detailed templates to help you track your farm’s harvest at the variety level.

**Tracking Sheet Template – By Survey Category**

**Fresh Bundled Lavender planned for drying or bunches**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **Lavender Category** | **Date** | **Total bundles weighed (TBW)** | **Total Weight/oz (TW)** | **Average per bundle (AVG = TBW/TW)** | **Total Bundles Harvested (TBH)** | **Total Lavender Harvested in Ounces (TH)****(TBHxAVG)** |
| *Example* |  | *15* | *1.5* | *1.5/15 = .1* | *1000* | *1000x.1=100oz* |
| Culinary |  |  |  |  |  |  |
| Angustifolia |  |  |  |  |  |  |
| Lavandin |  |  |  |  |  |  |
| Other |  |  |  |  |  |  |

**Fresh Lavender harvested in containers for distillation**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **Lavender Category** | **Date** | **Weight of Container 1/oz** | **Weight of Container 2/oz** | **Average weight of container** | **Total containers harvested** | **Total Lavender Harvested in Ounces** |
| *Example* |  | *5* | *6* | *5+6/2=5.5* | *100* | *5.5\*100=550* |
| Angustifolia |  |  |  |  |  |  |
| Lavandin |  |  |  |  |  |  |
| Other |  |  |  |  |  |  |

**Essential Oil Output**

|  |  |
| --- | --- |
| **Lavender Category** | **Ounces Distilled** |
| *Example* | *64oz* |
| Grosso\* |  |
| Lavandin  |  |
| Angustifolia |  |
| Other |  |

\*As Grosso is one of the primary imported essential oils we want to track how much Grosso is produced from our US growers. If you do not distill grosso separately, then include it as part of the Lavandin category. If you do distill Grosso separately, include it in the Grosso category only, not the Lavandin category.

**Tracking Sheet Template – Tracking by Variety**

**Fresh Bundled Lavender - Planned for drying or bunches**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **Lavender Variety/Plant Age** | **Lavender Type?** | **Total bundles weighed (TBW)** | **Total Weight/ozsTW)** | **Average per bundle (AVG = TBW/TW)** | **Total Bundles Harvested (TBH)** | **Total Lavender Harvested in Ounces (TH)****(TBHxAVG)** |
| *Example: Grosso/2 year* | *Lavandin* | *15* | *1.5* | *1.5/15 = .1* | *1000* | *1000x.1=100oz* |
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**Tracking Sheet Template – Tracking by Variety**

**Fresh Lavender harvested in containers for distillation**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **Lavender Variety/Plant Age** | **Lavender Type** | **Weight of Container 1/oz** | **Weight of Container 2/oz** | **Average weight of container** | **Total containers harvested** | **Total Lavender Harvested in Ounces** |
| *Example: Grosso/2 year* | *Lavandin* | *5* | *6* | *5+6/2=5.5* | *100* | *5.5\*100=550* |
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