

Fresh Produce Storage Guidelines

PRODUCT	SHIPPING/STORAGE TEMP (DEGREES F)	ETHYLENE PRODUCER	ODOR SENSITIVE	SUSCEPTIBLE TO FREEZING	NOTES
APPLES	32-34	YES	YES	YES	
BANANAS	56-58	NO	NO	YES	Susceptible to chill injury @55; ripen @ 60-65; do not store or transport with <u>ethylene-producing</u> products
BEANS, SNAP/GREEN	40-45	NO	NO	YES	Do not store or transport with <u>ethylene-producing</u> products
BEANS, LIMA	37-41	NO	NO	YES	
BERRIES, BLACKBERRIES	32-34	NO	NO	YES	
BERRIES, BLUEBERRIES	32-34	NO	NO	YES	
BERRIES, STRAWBERRIES	32-34	NO	NO	YES	
BROCCOLI	32	NO	NO	YES	Do not store or transport with <u>ethylene-producing</u> products
CABBAGE	32	NO	YES	NO	Do not store or transport with <u>ethylene-producing</u> products
CANTALOUPE	36-41	YES	NO	YES	
CARROTS	33-35	NO	YES	NO	Do not store or transport with <u>ethylene-producing</u> products
CAULIFLOWER	32	NO	NO	NO	Do not store or transport with <u>ethylene-producing</u> products
CELERY	32-36	NO	YES	NO	Do not store or transport with odor sensitive produce
CORN	34-38	NO	YES	NO	Do not store or transport with commodities that produce odors, such as green onions
CUCUMBERS	45-50	NO	NO	YES	Do not store or transport with <u>ethylene-producing</u> products
MIXED FRUIT, FRESH CUT	33-41	NO	NO	NO	
GRAPES	30-32		YES	YES	Odor Producer
GRAPEFRUIT	California and Arizona: 50-55; Florida and Texas: 50-60	NO	NO	YES	
HONEYDEW MELONS	45-50	NO	NO	NO	Do not store or transport with <u>ethylene-producing</u> products
LEMONS	45-48	NO	NO	YES	Odor Producer
LETTUCE WHOLE	34-36	NO	NO	YES	Do not store or transport with <u>ethylene-producing</u> products
LETTUCE LEAF	34-36	NO	NO	YES	Do not store or transport with <u>ethylene-producing</u> products
NECTARINES	31-32	NO	NO	NO	Nectarines are susceptible to dehydration and should be stored and displayed away from drafts; ripening at a range from 51-77
OKRA	43-45	NO	NO	YES	Do not store or transport with <u>ethylene-producing</u> products
ONIONS, BULB	40-60	NO	YES	YES	Do not store or transport with <u>ethylene-producing</u> products; Odor Producer
ONIONS, GREEN	32	NO	NO	NO	Odor Producer
ONIONS, SWEET	45-55	NO	YES	YES	Odor Producer
ORANGES	Florida: 32-34; California: 45-48; Arizona and Texas: 32-48	NO	NO	YES	Odor Producer
PEACHES	In-transit: 32-34; Receiving 57-77	YES	NO	YES	
PEARS	32; To ripen 60-70	YES	YES	YES	Odor Producer
PEPPERS, BELL	45-50	NO	NO	YES	Do not store or transport with <u>ethylene-producing</u> products; Odor Producer
PINEAPPLES	Mature green: 50-55; Ripe: 45	NO	YES	YES	
PLUMS	In-transit: 32-34; Receiving 51-77	YES	NO	YES	
POTATOES	45-50	NO	YES	YES	Odor Producer
SALAD MIXES, FRESH CUT	33	NO	NO	NO	
SQUASH	Soft: 41-50; Hard: 50-55	NO	NO	YES	Do not store or transport with <u>ethylene-producing</u> products
SWEET POTATOES	55-60	NO	NO	YES	Do not store or transport with <u>ethylene-producing</u> products
TOMATOES	62-68; ripe fruit (nearly full red color) at 55-60	NO	NO	YES	Subject to chill injury and lost flavor at temperatures below 55
WATERMELONS	50-60	NO	NO	YES	Do not store or transport with <u>ethylene-producing</u> products

Data cited from *The Guide: Produce Availability & Merchandising Guide*

Employing these fresh produce storage guidelines will maximize product shelf life

Ethylene Producer: Do not store or transport ethylene-sensitive items with commodities that produce ethylene

Odor Sensitive: Do not store or transport odor-sensitive items with commodities that produce odors