

# FRESH PRODUCE STORAGE GUIDE

## DEFINITIONS

Cold storage: below 41°

Dry storage (ideal, cool): 40° - 50°

Dry room temperature (not ideal but okay): 50° - 70°

CROP NAME	Ideal Storage Temp (F)	Moisture
Garlic	32°	Cold
Green Beans (P/É)	41° - 46°	Dry
Herbs (cilantro, parsley, chives) (P/s)	32°	Cold
Lettuces and Greens (kale, collards, Swiss chard, turnip greens, amaranth) (P/s)	32°	Cold
Okra (s)	45° - 50°	Dry
Onions, etc (green onions, leeks, shallots) (s)	32°	Dry
Peppers (sweet bell or hot)	41° - 50°	Dry
Potatoes, early or new	50° - 59°	Room
Potatoes, late	40° - 54°	Dry
Root Vegetables (carrots, beets, radishes, turnips, parsnips, rutabaga) (P)	32°	Cold
Sweet Potatoes (E/s)	55° - 59°	Dry
Tomatoes (cherry or regular) (E/s)	45° - 55°	Dry
Watermelon (s)	50° - 59°	Dry
Winter Squash (butternut, pumpkin, acorn, etc) (s)	50° - 59°	Dry

## SPECIAL

Tomatillos ( <i>best stored in paper bags</i> ) (E/s)	41° - 50°	Dry
Basil ( <i>best stored in paper towels to absorb moisture</i> )	50°	Dry

*E* Ethylene is a naturally occurring gas omitted by some fruits and vegetables, e.g. tomatoes

*s* Fruits and vegetables sensitive to Ethylene begin to decompose more quickly when exposed to the gas and are best kept separate.

*P* Plastic Storage: Certain produce stay fresh for a longer period of time when stored in plastic wrapping

