

Produce storage guidelines

PRODUCT	STORAGE TEMP (F)	ETHYLENE SENSITIVE	ETHYLENE PRODUCER	ODOR SENSITIVE	ODOR PRODUCER	SUSCEPTIBLE TO FREEZING
APPLES	32-34	N	Y	Y	N	Y
BANANAS	56-58; to ripen 60-65	Y	N	N	N	Y
BEANS, SNAP/GREEN	40-45	N	N	N	N	Y
BEANS, LIMA	37-41	Y	N	N	N	Y
BERRIES, BLACKBERRIES	32-34	N	N	N	N	Y
BERRIES, BLUEBERRIES	32-34	N	N	N	N	Y
BERRIES, STRAWBERRIES	32-34	N	N	N	N	Y
BROCCOLI	32	Y	N	N	N	Y
CABBAGE	32	Y	N	Y	N	N
CANTALOUPE	36-41	N	Y	N	N	Y
CARROTS	33-35	Y	N	Y	N	N
CAULIFLOWER	32	Y	N	N	N	N
CELERY	32-36	N	N	Y	N	N
CORN	34-38	N	N	Y	N	N
CUCUMBERS	45-50	Y	N	N	N	Y
MIXED FRUIT, FRESH CUT	33-41	N	N	N	N	Y
GRAPES	30-32	N	N	Y	Y	Y
GRAPEFRUIT	CA and AZ: 50-55; FL and TX: 50-60	Y	N	N	N	N
HONEYDEW	45-50	N	N	N	Y	Y
LEMONS	45-48	Y	N	N	N	Y
LETTUCE WHOLE	34-36	Y	N	N	N	Y
LETTUCE LEAF	34-36	N	N	N	N	N
NECTARINES	31-32; to ripen 51-77	N	N	N	N	N
OKRA	43-45	Y	N	N	N	Y
ONIONS, BULB	40-60	Y	N	Y	Y	Y
ONIONS, GREEN	32	N	N	N	Y	N
ONIONS, SWEET	45-55	N	N	Y	Y	Y
ORANGES	FL: 32-34; CA: 45-48; AZ & TX: 32-48	N	N	N	Y	Y
PEACHES	In-transit: 32-34; Receiving 57-77	N	Y	N	N	Y
PEARS	32; To ripen 60-70	N	Y	Y	Y	Y
PEPPERS, BELL	45-50	Y	N	N	Y	Y
PINEAPPLES	Green: 50-55; Ripe: 45	N	N	Y	N	Y
PLUMS	In-transit: 32-34; Receiving 51-77	N	Y	N	N	Y
POTATOES	45-50	N	N	Y	Y	Y
SALAD MIXES, FRESH CUT	33	N	N	N	N	N
SQUASH	Soft: 41-50; Hard: 50-55	Y	N	N	N	Y
SWEET POTATOES	55-60	Y	N	N	N	Y
TOMATOES	62-68; Ripe 55-60	N	N	N	N	Y
WATERMELONS	50-60	Y	N	N	N	Y

Ethylene sensitive products should NOT be stored or transported with ethylene-producers. Similarly, odor sensitive products should NOT be stored or transported with odor producers



Produce storage/transport temperature groupings

Very Cold Group: 32-38°F

Apples
Beans, Lima
Berries, Blackberries
Berries, Blueberries
Berries, Strawberries
Broccoli
Cabbage
Cantaloupe
Carrots
Cauliflower
Celery
Corn
Lettuce Leaf
Lettuce Whole
Mixed Fruit, Fresh Cut
Nectarines
Onions, Green
Peaches
Pears
Plums
Salad Mixes, Fresh Cut

Cold Group: 45-50°F

Beans, Snap/Green
Cucumbers
Grapefruit
Honeydew Melon
Lemons
Onion, Sweet
Oranges
Okra
Peppers, Bell
Pineapples
Potatoes
Squash
Watermelons

Cool Group: 55-65°F

Bananas
Onion, Bulb
Sweet Potatoes
Tomatoes