

Produce Storage Reference Guide

Store in Refrigerator

Apples (storage >7 days)

Apricots

Artichokes

Asparagus

Beets

Blackberries

Blueberries

Broccoli

Brussels sprouts

Cabbage

Cantaloupe

Carrots

Cauliflower

Celery

Cherries

Corn

Figs

Grapes

Green beans

Green Onions

Herbs (except basil)

Honeydew

Lima beans

Leafy vegetables

Leeks

Lettuce

Mushrooms

Okra

Peas

Plums

Radishes

Raspberries

Spinach

Sprouts

Strawberries

Summer squash

Yellow squash

Zucchini

= Ethylene Gas Producing-Store Separately

Store on Countertop

Apples (storage < 7 days)

Bananas

Basil

Cucumbers

Eggplant

Garlic

Ginger

Grapefruit

Jicama

Lemons

Limes

Mangoes

Oranges

Papayas

Peppers

Persimmons

Pineapple

Plantains

Pomegranates

Tomatoes

Watermelon

Cool, Dry, Dark Place

Acorn squash

Butternut squash

Onions (away from potatoes)

Potatoes (away from onions)

Pumpkins

Spaghetti squash

Sweet potatoes

Winter squash

Ripen on Counter – Then Refrigerate

Avocados

Nectarines

Peaches

Pears

Plums

Kiwi