

APPENDIX 4:

IDEAL STORAGE TEMPERATURES

32° to 40°

Apples	Corn	Parsley
Apricots	Cranberries	Parsnips
Artichokes	Garlic	Peaches
Asparagus	Grapes	Pears (Ripe)
Beets	Greens	Peas
Berries	Green Onions	Pineapple (Fresh-Cut)
Broccoli	Herbs (other than Basil & Oregano)	Plums
Brussels Sprouts	Iceberg Lettuce	Radishes
Cabbage	Kale	Rhubarb
Cantaloupe	Kiwifruit	Rutabagas
Carambola	All Leaf Lettuce	Spinach
Carrots	Mushrooms	Sprouts
Cauliflower	Nectarines	Strawberries
Celery	Onions	Turnips
Cherries	Oranges (Florida & Texas)	Watercress
Coconuts		

40° to 50°

Avocado (Ripe)	Jicama	Papaya
Basil (Fresh)	Lemons	Peppers
Beans	Mandarins	Pineapples
Cucumbers	Melons	Potatoes
Eggplant	Okra	Squash (Summer)
Ginger Root	Oranges (California)	Tomatoes (Ripe)*
Honeydews	Oregano (Fresh)	

Leave Out of Cold Room

Avocados (Unripe)	Mangos	Squash (Winter)
Bananas	Pears (Unripe)	Sweet Potatoes
Grapefruit	Plantains	Tomatoes (Green)
Limes	Pumpkins	Watermelons (Whole)
	Shallots	

Source: PMA Foodservice Produce Reference Manual, Postharvest Technology - University of California - 1992

*Will lose flavor at this temperature during prolonged storage.