

Produce Storage

Not all fruits & vegetables are stored the same way

When we think of storing produce, most of us think refrigerator or countertop, but there are more options for storing your farmers market purchases.



Keep it in the Refrigerator

- Apples
- Asparagus
- Beans
- Beets
- Bell Peppers
- Berries
- Broccoli
- Brussels sprouts
- Cabbage
- Carrots
- Cauliflower
- Citrus
- Corn on the cob
- Greens
- Lettuces
- Mushrooms
- Okra
- Pears
- Peas
- Radishes
- Rutabagas
- Stone fruits
- Turnips

These are the best storage methods for common Texas fruits and vegetables.

Keep it out of the Refrigerator

- Bananas
- Basil (in a cup of water)
- Cucumbers
- Eggplant
- Onions
- Potatoes
- Pumpkin
- Shallots
- Tomatoes
- Uncut melons
- Whole tropical fruit
- Whole garlic
- Winter squashes

Keep it Separate From Other Produce

These give off ethylene gas, which causes rapid ripening/spoilage

- Apples
- Avocados
- Bananas
- Onions
- Pears
- Potatoes



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