

STORAGE REQUIREMENTS OF VEGETABLES AND FRUITS

Cold and Very Moist (32-40 degrees and 90-95 % humidity)

Refrigerator, covered

Carrots
Beets
Parsnips
Rutabagas
Turnips
Celery
Kohlrabi
Broccoli
Brussels Sprouts

Cold and Moist (32-40 degrees and 80-90 % humidity)

Refrigerator, open

Potatoes
Cabbage
Cauliflower
Apples & Pears
Citrus

Cool and Moist (40-50 degrees and 85-90 % humidity)

Unheated space, covered

Cucumbers
Melons
Ripe Tomatoes
Sweet Peppers (45-55 degrees)

Cool and Dry (35-40 degrees and 60-70 % humidity)

Unheated space, open

Onions
Garlic

Moderately Warm and Dry (50-60 degrees and 60-70 % humidity)

Cool Room

Winter Squash
Pumpkins
Dry Hot Peppers
Green Tomatoes (up to 70 degrees)