

## Produce Storage Tips

Fruit/Vegetable	Ethylene Production	Ethylene Sensitivity	Optimal Humidity	Storage Temperature	Where to store it	VeggieZips Bag	Damp or Dry HydroLiner	Wash or cut before storing?
Acorn squash	Low	Low	85-95% Relative Humidity	50-60 F	Cool, Dark Storage	No	N/A	No
Apple varieties	High	High	85-95% Relative Humidity	32-36 F	Counter Until Ripe, Fridge When Ripe	No	N/A	No
Avocado	High	High	85-95% Relative Humidity	37-45 F	Counter Until Ripe, Fridge When Ripe	No	N/A	No
Bananas	Moderate	High	85-95% Relative Humidity	40-60 F	Fridge	No	N/A	No
Blackberries	Low	Low	90-98% Relative Humidity	32-36 F	Fridge	No	N/A	No
Blueberries	Low	Low	90-98% Relative Humidity	32-36 F	Fridge	No	N/A	No
Boysenberries	Low	Low	90-98% Relative Humidity	32-36 F	Fridge	No	N/A	No
Broccoli	Low	High	90-98% Relative Humidity	32-36 F	Fridge	Yes	Damp	No
Cantaloupe	Moderate	High	90-98% Relative Humidity	32-36 F	Counter Until Ripe, Fridge When Ripe	No	N/A	No
Carrots	Low	High	90-98% Relative Humidity	32-36 F	Fridge	Yes	Damp	No
Celery	Low	Moderate	90-98% Relative Humidity	32-36 F	Fridge	Yes	Damp	No
Cherries	Low	Moderate	90-98% Relative Humidity	32-36 F	Fridge	Yes	Dry	No
Cranberries	Low	Low	85-95% Relative Humidity	45-50 F	Fridge	Yes	Dry	No
Crenshaw	Moderate	High	85-90% Relative Humidity	45-50 F	Counter Until Ripe, Fridge When Ripe	No	N/A	No
Cucumber	Low	High	85-95% Relative Humidity	45-50 F	Front of Fridge	Yes	Dry	No
Delicata Squash	Low	Moderate	85-95% Relative Humidity	60-65 F	Cool, Dry Place	No	N/A	No
Elderberry	Low	Low	90-95% Relative Humidity	31-32 F	Fridge	No	N/A	No
Gooseberries	Low	Low	90-98% Relative Humidity	32-34 F	Fridge	Yes	Dry	No
Grape	Low	Low	90-98% Relative Humidity	32-36 F	Fridge	Yes	Dry	No
Honeydew	Moderate	High	85-95% Relative Humidity	60-65 F	Counter Until Ripe, Fridge When Ripe	No	N/A	No
Lettuce - Iceburg, Romaine	Low	High	90-98% Relative Humidity	32-36 F	Fridge	Yes	Damp	No
Loganberries	Low	Low	90-98% Relative Humidity	32-36 F	Fridge	No	N/A	No
Mushrooms	Low	Moderate	90-98% Relative Humidity	32-36 F	Fridge	Yes	Dry	No



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Onion	Low	Low	85-95% Relative Humidity	60-65 F	Cool Dark Dry	No	N/A	NO
Orange	Low	Moderate	85-95% Relative Humidity	45-50 F	Counter Until Ripe, Fridge When Ripe	No	N/A	No
Peach	High	High	90-98% Relative Humidity	32-36 F	Fridge	Yes	N/A	No
Peppers - Bell	Low	Low	85-95% Relative Humidity	45-50 F	Fridge	Yes	N/A	No
Peppers - Chili	Low	Moderate	85-95% Relative Humidity	45-50 F	Fridge	Yes	N/A	No
Potato	Low	Moderate	85-95% Relative Humidity	45-50 F	Cool, Dry, Dark Storage	No	N/A	No
Raspberries	Low	Low	90-98% Relative Humidity	32-36 F	Fridge	No	N/A	No
Strawberries	Low	Low	90-98% Relative Humidity	32-36 F	Fridge	Yes/Vented Clamshells	Dry	No
Tomato	Moderate	High	85-95% Relative Humidity	60-65 F	Counter Until Ripe, Fridge When Ripe	No	N/A	No
Watermelon	Low	High	85-95% Relative Humidity	45-50 F	Counter Until Ripe, Fridge When Ripe	No	N/A	No
Yellow squash	Low	Moderate	85-95% Relative Humidity	45-50 F	Fridge	Yes	Dry	No
Zucchini Squash, Courgette	Low	Moderate	85-95% Relative Humidity	45-50 F	Fridge	Yes	Dry	No