

## 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?
Acerola, Barbados Cherry	Low	Low	85-90% Relative Humidity	32 F	Fridge	No	N/A	Yes
Acorn squash	Low	Low	85-95% Relative Humidity	50-60 F	Cool, Dark Storage	No	N/A	No
African Horned Melon, Kiwano	Low	Moderate	90% Relative Humidity	60-70 F	Counter	No	N/A	No
Anise, Fennel	Low	Low	90-98% Relative Humidity	32-36 F	Fridge	Yes	Damp	No
Apple varieties	High	High	85-95% Relative Humidity	32-36 F	Counter Until Ripe, Fridge When Ripe	No	N/A	No
Apricot	Moderate	High	85-95% Relative Humidity	31-32 F	Counter Until Ripe, Fridge When Ripe	No	N/A	No
Artichoke	Low	Low	90-98% Relative Humidity	32-36 F	Fridge	Yes	Damp	No
Arugula, Rocket	Low	High	90-98% Relative Humidity	32-36 F	Fridge	Yes	Dry	No
Asian Pear	Moderate	High	85-95% Relative Humidity	32-36 F	Fridge	No	N/A	No
Asparagus	Low	Moderate	90-98% Relative Humidity	32-36 F	Fridge	Yes	Damp	No
Avocado	High	High	85-95% Relative Humidity	37-45 F	Counter Until Ripe, Fridge When Ripe	No	N/A	No
Babaco, Mt Papaya	High	High	85-90% Relative Humidity	45 F	Cold Place	Yes	N/A	No
Bananas	Moderate	High	85-95% Relative Humidity	40-60 F	Fridge	No	N/A	No
Basil	Low	Moderate	85-95% Relative Humidity	45-50 F	Fridge	Yes	Dry	No
Bay Leaves	Low	Moderate	90-98% Relative Humidity	32-36 F	Fridge	Yes	Damp	No
Beans - Fava, Broad	Low	Moderate	90-98% Relative Humidity	36-45 F	Fridge	Yes	N/A	No
Beans - Lima	Low	Moderate	95% Relative Humidity	32-36 F	Fridge	Yes	N/A	No
Beans - Long, Yard-long	Low	Moderate	85-95% Relative Humidity	36-45 F	Fridge	Yes	N/A	No
Beans - Snap, Wax, Green	Low	Moderate	85-95% Relative Humidity	36-45 F	Fridge	Yes	N/A	No
Beans - Winged	Low	Moderate	90% Relative Humidity	50 F	Fridge Shelf	Yes	N/A	No
Beet, Beetroot	Low	Low	90-98% Relative Humidity	32-36 F	Fridge	No	N/A	Topped
Bittermelon, bitter gourd	Low	Moderate	85-95% Relative Humidity	45-48 F	Fridge	Yes	Dry	Yes
Black Salsify, scorzonera	Low	Low	95-98% Relative Humidity	32 F	Fridge/Cold Storage	Yes	Dry	Topped

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Blackberry, Dewberry	Low	Low	90-98% Relative Humidity	32-36 F	Fridge	No	N/A	No
Blueberry	Low	Low	90-98% Relative Humidity	32-36 F	Fridge	No	N/A	No
Bok Choy	Low	High	90-98% Relative Humidity	32-36 F	Fridge	Yes	Dry	No
Boysenberry	Low	Low	90-98% Relative Humidity	32-36 F	Fridge	No	N/A	No
Breadfruit	Moderate	Moderate	85-95% Relative Humidity	50-58 F	Fridge Shelf	No	N/A	N/A
Broccoli	Low	High	90-98% Relative Humidity	32-36 F	Fridge	Yes	Damp	No
Brussels Sprouts	Low	High	90-98% Relative Humidity	32-36 F	Fridge	Yes	Damp	No
Butternut squash	Low	Low	85-95% Relative Humidity	50-60 F	Cool, Dark Storage	No	N/A	No
Cabbage	Low	High	90-98% Relative Humidity	32-36 F	Fridge	Yes	N/A	No
Cactus Fruit, Prickly Pear	Low	Moderate	90-95% Relative Humidity	43-46 F	Fridge	Yes	N/A	No
Cactus Pads, Nopalitos	Low	Moderate	90-95% Relative Humidity	41-50 F	Use fresh/Fridge	No	N/A	No
Cantaloupe	Moderate	High	90-98% Relative Humidity	32-36 F	Counter Until Ripe, Fridge When Ripe	No	N/A	No
Carambola, Starfruit	High	High	85-90% Relative Humidity	48-50 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
Casaba	Low	Low	85-90% Relative Humidity	45-50 F	Counter Until Ripe, Fridge When Ripe	No	N/A	No
Cashew Apple	Moderate	Moderate	85-90% Relative Humidity	32-36 F	Fridge	No	N/A	No
Cassava, Yucca, Manioc	Low	Low	85-90% Relative Humidity	32-41 F	Cool, Dark Storage	No	N/A	No
Cauliflower	Low	High	90-98% Relative Humidity	32-36 F	Fridge	Yes	Dry	No
Celeriac	Low	Low	90-98% Relative Humidity	32-36 F	Fridge	Yes	N/A	No
Celery	Low	Moderate	90-98% Relative Humidity	32-36 F	Fridge	Yes	Damp	No
Chard	Low	Moderate	90-98% Relative Humidity	32-36 F	Fridge	Yes	Damp	No
Chayote	Low	Low	85-95% Relative Humidity	50-60 F	Fridge	Yes	N/A	No
Cherimoya, Custard Apple	High	High	90-95% Relative Humidity	55 F	Fridge	No	N/A	No

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Cherry	Low	Moderate	90-98% Relative Humidity	32-36 F	Fridge	Yes	Dry	No
Chinese Artichoke	Low	Moderate	90-95% Relative Humidity	32 F	Fridge	Yes	N/A	No
Chinese Broccoli, Gailan	Low	High	95-100% Relative Humidity	32 F	Fridge	Yes	N/A	No
Chives	Low	High	90-98% Relative Humidity	32-36 F	Fridge	Yes	Damp	No
Cilantro, Coriander	Low	High	95-100% Relative Humidity	32-36 F	Fridge	Yes	Damp	No
Coconut	Low	Low	80-85% Relative Humidity	36-65 F	Counter Until Ripe, Fridge When Ripe	No	N/A	No
Collard Greens	Low	High	90-98% Relative Humidity	32-36 F	Fridge	Yes	Damp	No
Corn	Low	Low	95% Relative Humidity	32-36 F	Fridge	No	N/A	Keep Husks On
Cranberry	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
Currants	Low	Low	90-95% Relative Humidity	31-32 F	Fridge	No	N/A	No
Daikon, Oriental Radish	Low	Low	90-98% Relative Humidity	32-36 F	Fridge	Yes	Damp	No
Date	Low	Low	90-98% Relative Humidity	32-36 F	Airtight in Fridge	No	N/A	No
Dill	Low	High	90-98% Relative Humidity	32-36 F	Fridge	Yes	Damp	No
Dragon Fruit - Pitaya, Pithaya, Red Pitaya, Yellow Pitaya	Low	Moderate	85-90% Relative Humidity	45-50 F	Airtight in Fridge	No	N/A	No
Durian	Moderate	Moderate	85-90% Relative Humidity	39-42 F	Airtight in Fridge	No	N/A	No
Eggplant, Aubergine	Low	Moderate	90-95% Relative Humidity	45-50 F	Cool, Dry Place	No	N/A	No
Elderberry	Low	Low	90-95% Relative Humidity	31-32 F	Fridge	No	N/A	No
Endive, Escarole, Chicory	Low	Moderate	95-100% Relative Humidity	32 F	Fridge	Yes	Damp	No
Epazote	Low	Moderate	90-95% Relative Humidity	32-41 F	Fridge	Yes	Damp	No
Feijoa, Pineapple Guava	Moderate	Low	90% Relative Humidity	41-50 F	Counter Until Ripe, Fridge When Ripe	Yes	N/A	No
Fig	Moderate	Low	90-98% Relative Humidity	32-36 F	Fridge	Yes	Dry	No

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Garlic	Low	Low	90-98% Relative Humidity	60-65 F	Cool, Dark Storage	No	N/A	No
Ginger	Low	Low	85-95% Relative Humidity	32-36 F	Fridge	Yes	N/A	No
Gooseberry	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
Grapefruit	Low	Moderate	85-95% Relative Humidity	40-50 F	Fridge	No	N/A	No
Green Onion, Scallions	Low	High	90-98% Relative Humidity	32-36 F	Fridge	Yes	Damp	No
Guava	Low	Moderate	85-95% Relative Humidity	45-50 F	Counter Until Ripe, Fridge When Ripe	Yes	N/A	No
Honeydew	Moderate	High	85-95% Relative Humidity	60-65 F	Counter Until Ripe, Fridge When Ripe	No	N/A	No
Horseradish	Low	Low	90-98% Relative Humidity	32-36 F	Fridge	Yes	Damp	No
Jaboticaba	Moderate	Moderate	35-90% Relative Humidity	50-60 F	Fridge	Yes	N/A	No
Jerusalem Artichoke	Low	Low	90-95% Relative Humidity	31-32 F	Cool Storage/Fridge	Yes	Dry	No
Jicama	Low	Low	70-80% Relative Humidity	53-59 F	Cool, Dry Storage/Fridge	No	N/A	No
Jujube, Chinese Date	Low	Moderate	85-90% Relative Humidity	55-60 F	Counter/Dry Storage	No	N/A	No
Kale	Low	Moderate	90-98% Relative Humidity	32-36 F	Fridge	Yes	Dry	No
Kiwi	Low	High	90-98% Relative Humidity	32-36 F	Counter Until Ripe, Fridge When Ripe	No	N/A	No
Kumquat	Low	Moderate	85-95% Relative Humidity	45-50 F	Fridge	Yes	N/A	No
Leek	Low	Moderate	90-98% Relative Humidity	32-36 F	Fridge	Yes	N/A	No
Lemon	Low	Moderate	85-95% Relative Humidity	45-50 F	Fridge	Yes	N/A	No
Lettuce - Iceberg, Romaine	Low	High	90-98% Relative Humidity	32-36 F	Fridge	Yes	Damp	No
Lime	Low	Moderate	85-95% Relative Humidity	45-50 F	Fridge	Yes	N/A	No
Loganberry	Low	Low	90-98% Relative Humidity	32-36 F	Fridge	No	N/A	No
Longan	Low	Moderate	90-98% Relative Humidity	32-36 F	Fridge	Yes	N/A	No
Loquat	Low	Low	90% Relative Humidity	32 F	Fridge	No	N/A	No

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Luffa, Chinese Okra	Low	Moderate	90-95% Relative Humidity	32 - 40 F	Fridge	Yes	Dry	No
Lychee, Litchi	Low	Moderate	90-98% Relative Humidity	32-36 F	Fridge	No	N/A	No
Malanga, Tania, New Cocoyam	Low	Low	70-80% Relative Humidity	45 F	Cool Storage	No	N/A	No
Mango	Moderate	Moderate	85-95% Relative Humidity	45-50 F	Counter Until Ripe, Fridge When Ripe	No	N/A	No
Mangosteen	Moderate	High	90-95% Relative Humidity	54-58 F	Cool Storage	No	N/A	No
Mint	Low	High	90-98% Relative Humidity	32-36 F	Fridge	Yes	Dry	No
Mushrooms	Low	Moderate	90-98% Relative Humidity	32-36 F	Fridge	Yes	Dry	No
Mustard Greens	Low	High	90-98% Relative Humidity	32-36 F	Fridge	Yes	Dry	No
Napa	Low	High	90-98% Relative Humidity	32-36 F	Fridge	Yes	N/A	No
Nectarine	Moderate	High	90-98% Relative Humidity	31-32 F	Counter Until Ripe, Fridge When Ripe	No	N/A	No
Okra	Low	Moderate	85-95% Relative Humidity	45-50 F	Fridge	Yes	Dry	No
Olives	Low	Moderate	85-90% Relative Humidity	41-50 F	Cool, Dry Place	No	N/A	No
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
Oregano	Low	Moderate	90-98% Relative Humidity	32-36 F	Fridge	Yes	Damp	No
Papaya	Moderate	Moderate	85-95% Relative Humidity	40-60 F	Counter Until Ripe, Fridge When Ripe	No	N/A	No
Parsley	Low	High	90-98% Relative Humidity	32-36 F	Fridge	Yes	Damp	No
Parsnip	Low	High	90-98% Relative Humidity	32-40 F	Fridge	Yes	Damp	Topped
Passion Fruit	High	Moderate	85-95% Relative Humidity	45-50 F	Fridge	Yes	N/A	No
Peach	High	High	90-98% Relative Humidity	32-36 F	Fridge	Yes	N/A	No
Pear	High	High	90-98% Relative Humidity	32-36 F	Counter Until Ripe, Fridge When Ripe	No	N/A	No
Peas - Snow, Snap, Sugar	Low	Moderate	90-98% Relative Humidity	32-36 F	Fridge	Yes	N/A	No
Pepino, Melon Pear	Low	Moderate	95% Relative Humidity	41-50 F	Counter Until Ripe, Fridge When Ripe	No	N/A	No

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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
Perilla, Shiso	Low	Moderate	95% Relative Humidity	45-50 F	Fridge	Yes	Dry	No
Persimmons, Kaki	Low	High	90-95% Relative Humidity	41-50 F	Fridge	Yes	N/A	No
Pineapple	Low	Low	85-95% Relative Humidity	45-60 F	Counter	No	N/A	No
Plantain	Low	High	85-95% Relative Humidity	60-65 F	Counter Until Ripe, Fridge When Ripe	No	N/A	No
Plum, Prune	Moderate	High	90-98% Relative Humidity	32-36 F	Counter Until Ripe, Fridge When Ripe	No	N/A	No
Pomegranate	Low	Low	90-98% Relative Humidity	32-36 F	Fridge	No	N/A	No
Potato	Low	Moderate	85-95% Relative Humidity	45-50 F	Cool, Dry, Dark Storage	No	N/A	No
Pummelo	Low	Moderate	85-95% Relative Humidity	45-50 F	Counter Until Ripe, Fridge When Ripe	No	N/A	No
Pumpkin	No	Moderate	50-70% Relative Humidity	50-65 F	Cool, Dry, Dark Storage	No	N/A	No
Quince	Low	High	90-98% Relative Humidity	32-36 F	Fridge/Cool Room	Yes	Dry	No
Radicchio	Low	Low	90-98% Relative Humidity	32-36 F	Fridge	Yes	N/A	No
Radish	Low	Low	90-98% Relative Humidity	32-36 F	Fridge	Yes	Damp	No
Radish Sprouts	Low	Low	95-100% Relative Humidity	32 F	Fridge	Yes	Dry	No
Rambutan	High	High	90-95% Relative Humidity	50-54 F	Fridge	Yes	N/A	No
Raspberry	Low	Low	90-98% Relative Humidity	32-36 F	Fridge	No	N/A	No
Rhubarb	Low	Low	90-98% Relative Humidity	32-36 F	Fridge	Yes	N/A	No
Rosemary	Low	Moderate	90-98% Relative Humidity	32-36 F	Fridge	Yes	Damp	No
Rutabaga, Swede	Low	Low	90-98% Relative Humidity	32-36 F	Fridge	Yes	N/A	No
Sage	Low	Moderate	90-98% Relative Humidity	32-36 F	Fridge	Yes	Damp	No
Salsify, Vegetable Oyster	Low	Low	90-98% Relative Humidity	32-36 F	Fridge	Yes	N/A	No
Sapote	High	High	85-90% Relative Humidity	55-60 F	Counter Until Ripe, Fridge When Ripe	Yes	N/A	No
Shallot	Low	Low	60-70% Relative Humidity	32-36 F	Cool Storage/Fridge	No	N/A	No

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Soursop	Low	Low	85-90% Relative Humidity	55 F	Counter Until Ripe, Fridge When Ripe	No	N/A	No
Southern Peas, Cowpeas, Black Eyed Peas	Low	Moderate	95% Relative Humidity	40-41 F	Cool, Dry, Dark Storage	No	N/A	No
Spaghetti Squash	Low	Moderate	85-95% Relative Humidity	60-65 F	Cool, Dry, Dark Storage	No	N/A	No
Spinach	Low	High	90-98% Relative Humidity	32-36 F	Fridge	Yes	Dry	No
Spondias, Mombin, Wi Apple, Jobo, Hogplum	Moderate	Moderate	85-90% Relative Humidity	55 F	Counter	No	N/A	No
Sprouts - Alfalfa, Bean	Low	Low	90-98% Relative Humidity	32-36 F	Fridge	Yes	Damp	No
Squash - Delicata, Hubbard	Low	Moderate	85-95% Relative Humidity	45-50 F	Fridge	Yes	N/A	No
Strawberry	Low	Low	90-98% Relative Humidity	32-36 F	Fridge	Yes/Vented Clamshells	Dry	No
Sweet Potato	Low	Low	85-95% Relative Humidity	50-60 F	Cool, Dry, Dark Storage	No	N/A	No
Tamarillo, Tree Tomato	Low	Moderate	85-95% Relative Humidity	45-50 F	Fridge	Yes	N/A	No
Tamarind	Low	Low	85-95% Relative Humidity	45-50 F	Cool, Dry, Dark Storage	No	N/A	No
Tangerine, Tangelo, Mandarin	Low	Moderate	85-95% Relative Humidity	45-50 F	Counter Until Ripe, Fridge When Ripe	No	N/A	No
Taro Root, Dasheen	Low	Low	85-95% Relative Humidity	60-65 F	Cool, Dry, Dark Storage	No	N/A	No
Tarragon	Low	Low	90-98% Relative Humidity	32-36 F	Fridge	Yes	Damp	No
Thyme	Low	Moderate	90-98% Relative Humidity	32-36 F	Fridge	Yes	Damp	No
Tomatillo, Husk Tomato	Low	Moderate	85-95% Relative Humidity	45-50 F	Counter Until Ripe, Fridge When Ripe	Yes	Dry	No
Tomato	Moderate	High	85-95% Relative Humidity	60-65 F	Counter Until Ripe, Fridge When Ripe	No	N/A	No
Turnip	Low	Low	90-98% Relative Humidity	32-36 F	Fridge	Yes	Damp	Topped
Water Chestnut	Low	Moderate	90-98% Relative Humidity	32-36 F	Fridge	Yes	Damp	No
Watercress, Garden Cress	Low	High	90-98% Relative Humidity	32-36 F	Fridge	Yes	Damp	No
Watermelon	Low	High	85-95% Relative Humidity	45-50 F	Counter Until Ripe, Fridge When Ripe	No	N/A	No
Yam	Low	Low	85-95% Relative Humidity	55-60 F	Cool, Dry, Dark Storage	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