

Product	Storage		Shelf-life in Days	Ethylene Sensitivity	Observations
	°F	%RH			
Artichoke, globe	32	95	14	low	sprinkle lightly
Asparagus	36	95	14	low	stand in water
Basil	55	95	14	moderate	stand in water
Beans, Lima	40	95	7	moderate	sprinkle lightly
Beans, pole & snap	40	95	7	moderate	sprinkle lightly
Beets, bunched	32	95	14	low	sprinkle, cut tops
Broccoli	32	95	14-21	high	sprinkle, ice
Brussels sprouts	32	95	21-28	high	sprinkle, ice
Cabbage	32	95	30-180	high	sprinkle lightly
Cantaloupe melons	36	95	14	moderate	ice
Carrots, topped	32	95	28-180	high	sprinkle, cut tops
Cauliflower	32	95	14-21	high	sprinkle
Celery	32	95	14-21	moderate	sprinkle, ice
Corn, sweet	32	95	7	low	ice
Cucumbers	50	95	10	high	sprinkle lightly
Eggplant	50	95	10	moderate	
Endive, escarole	32	95	14-21	moderate	sprinkle lightly
Greens, leafy & herbs	32	95	10-14	moderate	sprinkle lightly
Honeydew melons	45	90	21	high	
Lettuce	32	95	21	high	sprinkle lightly
Onions, dry	32	65	30-180	low	
Onions, green	32	95	10	moderate	sprinkle, ice
Parsley	32	95	21	high	sprinkle, ice
Peas	32	95	7-10	moderate	sprinkle
Peppers, green	45	95	14	low	
Peppers, chili	45	95	14	low	
Potatoes, early crop	50	90	14	low	if wash, dry well
Potatoes, late crop	45	90	60-180	moderate	if wash, dry well
Pumpkins	55	65	30-160	moderate	
Radishes with tops	32	95	14-21	moderate	sprinkle, ice
Rutabagas	32	95	60-120	low	cut tops, sprinkle
Spinach	32	95	10	high	sprinkle lightly
Squash, summer	45	95	10	moderate	
Squash, winter	55	65	60-120	moderate	allow cut to heal
Tomatoes, green	55	90	21	high	
Tomatoes, ripening	50	90	14	high	avoid <50°F.
Turnips	32	95	60-120	low	cut tops, sprinkle
Watermelons	55	90	14	high	