

## Vegetable Storage Information

Short Term Storage		Vegetable/Fruit	Long Term Storage				
Location	Storage Method		Ideal Temp. (F)^	Humidity*^	Ethylene Producer	Sensitive to Ethylene	Storage Duration
fridge	in plastic bag, loosely closed	<b>arugula</b>					
counter	roots in water (NOT IN FRIDGE)	<b>basil</b>	52-59	M: 90-95%	No	Yes	
fridge	in plastic bag, loosely closed	<b>beans</b>	40-45	M: 95%			7-10 days
fridge	in plastic bag, loosely closed	<b>beets</b>	32-40,32	VM: 98-100%	No	Yes	4-5 months
fridge	in plastic bag, loosely closed	<b>bok choy</b>	32-35	M: 90-95%	No	Yes	
fridge	in plastic bag, partly open	<b>broccoli</b>	32-40,32	D: 80%,VM: 95-100%	No	Yes	10-14 days
fridge	in plastic bag, loosely closed	<b>brussels sprouts</b>	32	M: 95%			3-5 weeks
fridge	in plastic bag, loosely closed	<b>cabbage</b>	32-40, 32	MM: 80-90%, 98-100%			5-6 months
fridge	in plastic bag, loosely closed	<b>carrots</b>	32	VM: 95-100%			2 weeks w/ tops, 7-9 months w/o
fridge	in plastic bag, loosely closed	<b>celeriac</b>	32	VM: 95-100%			6-8 months
fridge	in plastic bag, loosely closed	<b>chard</b>	32	VM: 95-100%			10-14 days
fridge	in plastic bag, loosely closed	<b>cilantro</b>					
fridge	in plastic bag, loosely closed	<b>corn, sweet</b>	40-45, 32	MM: 80-95%, 95-98%			5-8 days
fridge	in plastic bag, loosely closed	<b>cucumbers</b>	45-55	M: 90-95%	Very Low	Yes	10-14 days
counter	store in jar, stems in water, loosely covered	<b>dill</b>					
fridge	in plastic bag, loosely closed	<b>eggplant</b>	32-40, 46-54	MM: 80-90%, 90-95%	No	Yes	1 week
pantry	out of sun	<b>garlic</b>	32	VD: 65-70%	No	No	6-7 months
fridge	in plastic bag, loosely closed	<b>kale</b>	32-40	MM: 80-90%, ,VM: 95-100%			2-3 weeks
fridge	drain water from bag periodically	<b>lettuces</b>	32-40	MM: 80-90%			
fridge	in plastic bag, loosely closed	<b>okra</b>	45-50	M: 90-95%	Very Low	Yes	7-10 days
pantry	out of sun	<b>onions</b>	36-40, 32-35	VD: 65-70%	No	No	8 months
fridge	store in jar, stems in water, loosely covered	<b>parsley</b>	32	VM: 95-100%			2-3 months
fridge	in plastic bag, closed	<b>peas, snap</b>	32	VM: 95-100%			1-2 weeks
fridge	in plastic bag, loosely closed	<b>peppers</b>	45-50	MM: 80-90%			2-3 weeks
pantry	in paper bag (need darkness)	<b>potatoes</b>	55-60, 45-50	M: 90-95%	No	Yes	4-6 months
fridge	in plastic bag, loosely closed	<b>radishes</b>	32	M: 95%			2-4 months
fridge	loosely covered (eat within 1 day)	<b>raspberries</b>	31-32	M: 90-95%	Very Low	No	2-3 days
fridge	in plastic bag, loosely closed	<b>rutabaga</b>	32	M: 90-95%,98-100%			4-6 months
fridge	drain water from bag periodically	<b>spinach</b>	32	VM: 95-100%			10-14 days
fridge	in plastic bag, loosely closed	<b>squash, summer &amp; z.</b>	40-50	VM: 95%			1-2 weeks
pantry	out of sun	<b>squash, winter</b>	55, 50	VD: 50-70%			1-6 months
fridge	lightly covered	<b>strawberries</b>	32-36	M: 90-95%	Very Low	No	3-7 days
pantry	out of sun	<b>sweet potatoes</b>	55-60	MM: 80-90%	No	Yes	4-7 months
counter		<b>tomatoes</b>	45-50, 55-70	M: 90-95%			4-7 days
fridge	in plastic bag, loosely closed	<b>turnips, salad</b>	32	M: 90-95%			2-4 months
fridge	in plastic bag, loosely closed	<b>w. turnips</b>	32	M: 90-95%			2-4 months
fridge		<b>watermelon</b>	55-70	M:85-95%	No	Yes, Very	
* For long-term storage there are other options, such as canning and freezing. Feel free to ask us.			* Very Dry, Dry, Moderately Moist, Moist, Very Moist ^ When there are multiple entries, different sources had different recommendations.				

Primary sources for the above information are:

The Gardener's A-Z Guide to Growing Organic Food, Tanya Denckla  
 Putting Food By, Janet Greene, Ruth Hertzberg, Beatrice Vaughan  
[www.engineeringtoolbox.com/fruits-vegetables-storage-conditions-d\\_710.html](http://www.engineeringtoolbox.com/fruits-vegetables-storage-conditions-d_710.html)