



Produce Storage Temperatures



Why is temperature control important?

Temperature greatly influences how fast fruits and vegetables deteriorate. For every 10°F (5.6 °C) rise above optimal temperature, a product's respiration rate doubles and the rate of ripening increases (so does the rate of deterioration and decay).

Recommended Produce Storage Temperatures

Refrigerated (colder) 32° to 36°F (0° to 2°C)

Fruits

- Apples
- Apricots
- Blackberries
- Blueberries
- Cherries
- Cantaloupe*
- Cut fruits
- Coconuts
- Figs
- Kiwis
- Grapes
- Nectarines
- Nashi (Asian pear)
- Oranges
- Pears
- Peaches
- Plums
- Pineapple (fresh)
- Prunes
- Quinces
- Raspberries
- Strawberries

Vegetables

- Artichokes
- Asparagus
- Beans
- Beets*
- Belgian endive
- Bok choy
- Broccoli
- Brussels sprouts*
- Cabbage
- Carrots
- Cauliflower
- Celery
- Corn (sweet)
- Horse radish
- Kohlrabi
- Leeks
- Leafy greens
- Mushrooms
- Onions (green)*
- Parsley*
- Parsnips*
- Pears*
- Radicchio
- Rutabagas*
- Turnips*
- Spinach*
- Snow Peas
- Sprouts
- Water Chestnuts
- Watercress*

Refrigerated (cold) 40° to 50°F (4° to 10°C)

Fruits & Vegetables

- Avocados (ripe)
- Basil (fresh)
- Cucumbers
- Eggplants
- Ginger roots
- Honeydews
- Jicamas
- Lemons
- Mandarins
- Okra
- Oranges (California)
- Papayas
- Pineapples
- Potatoes
- Squash (summer)
- Tomatoes (ripe)

These products can be top-iced.*

Dry/Room Temperature 68° to 72°F (20° to 22°C)

Fruits & Vegetables

- Avocados (unripe)
- Bananas
- Grapefruit
- Limes
- Mangos
- Pears
- Plantains
- Shallots
- Squash (winter)
- Sweet potatoes
- Tomatoes (green)
- Watermelons (whole)

