



Fresh Produce Storage & Handling Guide

Commodity	Storage Temp. (°C)	Chill Point (°C)	Optimum Humidity %	Top Ice	Water Sprinkle	Ethylene Production	Sensitive to Ethylene	Handling Comment
Fruits								
Apples	0-2	-	90 - 95	No	No	Yes-High	Yes	Some varieties (McIntosh & Yellow Newton) are chill sensitive; store at 2-4 °C
Apricots	0-2	-	90 - 95	No	No	Yes-High	Yes	
Bananas	17-21	13	85-95	No	No	Yes-Low	Yes	
Cherries	0-2	-	90 - 95	No	No	Yes-Very Low	No	
Grapes	0-2	-	90-95	No	No	Yes-Very Low	Yes	Keep away from other commodities if grapes are packed in containers with sulphur dioxide pads.
Kiwifruit	0-2	-	90-95	No	No	Yes-High	Yes	
Melons - Honeydew	10-13	5	85-95	No	No	Yes-Medium	Yes	Riper melons may be stored at 7-10°C
Watermelon	13-21	10	85-95	No	No	No	Yes	Extremely sensitive to ethylene; exposure will accelerate softening of flesh. Keep away from ethylene producing fruits and ripening rooms.
Nectarines	0-2	-	90-95	No	No	Yes-High	Yes	Unripe fruit produces less ethylene
Oranges	0-2	-	90-95	No	No	Yes-Very Low	No	
Peaches	0-2	-	90 - 95	No	No	Yes-High	Yes	Unripe fruit produces less ethylene
Pears	0-2	-	90 - 95	No	No	Yes-High	Yes	Unripe fruit produces less ethylene
Persimmons	0-2	-	90-95	No	No	No	Yes	Extremely sensitive to ethylene; exposure will accelerate softening of flesh.
Plums & Prunes	0-2	-	90 - 95	No	No	Yes-High	Yes	Unripe fruit produces less ethylene
Pre-cut Fruit	0-2	-	90-95	No	No	Yes-Very Low	No	
Strawberries	0-2	-	90-95	No	No	Yes-Very Low	No	Very perishable. Will lose colouring after a few days in storage
Vegetables								
Asparagus	1-2	-	90-95	No	OK	No	Yes	
Beans, Green or Snap	4-7	3	90-95	No	No	No	Yes	Water may promote russetting/sprouting.
Broccoli	0-2	-	90-95	OK	OK	No	Yes	Rotate regularly, handle with care.
Brussels sprouts	0-2	-	90-95	OK	OK	No	Yes	
Cabbage	0-2	-	90-95	OK	OK	No	Yes	
Carrots	0-2	-	90-95	OK	OK	No	Yes	Exposure to ethylene may cause bitter flavour.
Cauliflower	0-2	-	90-95	No	No	No	Yes	
Celery	0-2	-	90-95	OK	OK	No	Yes	
Corn, sweet	0-2	-	90-95	OK	No	No	No	May pick up odour from green onions; keep separated.
Cucumbers	7-10	4	90-95	No	No	Yes-Very Low	Yes	
Kumara	14-18	12	85-90	No	No	No	Yes	
Lettuce	0-2	-	90-95	No	OK	No	Yes	Rotate regularly, handle with care.
Mushrooms	0-2	-	90-95	No	No	No	No	May pick up odour from green onions; keep separated.
Onion, dry	0-2	-	65-75	No	No	No	No	May store 13-21°C for short period
Onion, green	0-2	-	90-95	OK	OK	No	Yes	Green onions can cause odour problems in rhubarb, grapes, sweet corn, mushrooms, and figs
Peas, green	0-2	-	90-95	No	No	No	Yes	
Peppers, sweet	7-10	6	90-95	No	No	No	No	
Potatoes	7-10	3	85-90	No	No	No	Yes	
Rhubarb	0-2	-	90-95	No	OK	No	No	May pick up odour from green onions; keep separated.
Salads- Bagged	0-2	-	90-95	No	No	No	Yes	
Spinach	0-2	-	90-95	OK	OK	No	Yes	
Squash	13-15	10	65-70	No	No	No	Yes	
Tomatoes, firm, ripe	13-16	10	85-95	No	No	Yes-Medium	No	Always display at room temperature
Tomatoes, mature, green	18-22	13	85-95	No	No	Yes-Low	Yes	To delay ripening store at 13-16 (°C)