

**Produce Storage/Transportation Guidelines**

<b>PRODUCT</b>	<b>STORAGE TEMP (°F)</b>	<b>ETHYLENE SENSITIVE</b>	<b>ETHYLENE PRODUCER</b>	<b>ODOR SENSITIVE</b>	<b>ODOR PRODUCER</b>	<b>SUSCEPTIBLE TO FREEZING</b>
APPLES	32-34	N	Y	Y	N	Y
BANANAS	56-58; to ripen 60-65	Y	N	N	N	Y
BEANS, SNAP/GREEN	40-45	N	N	N	N	Y
BEANS, LIMA	37-41	Y	N	N	N	Y
BERRIES, BLACKBERRIES	32-34	N	N	N	N	Y
BERRIES, BLUEBERRIES	32-34	N	N	N	N	Y
BERRIES, STRAWBERRIES	32-34	N	N	N	N	Y
BROCCOLI	32	Y	N	N	N	Y
CABBAGE	32	Y	N	Y	N	N
CANTALOUPE	36-41	N	Y	N	N	Y
CARROTS	33-35	Y	N	Y	N	N
CAULIFLOWER	32	Y	N	N	N	N
CELERY	32-36	N	N	Y	N	N
CORN	34-38	N	N	Y	N	N
CUCUMBERS	45-50	Y	N	N	N	Y
MIXED FRUIT, FRESH CUT	33-41	N	N	N	N	Y
GRAPES	30-32	N	N	Y	Y	Y
GRAPEFRUIT	CA and AZ: 50-55; FL and TX: 50-60	Y	N	N	N	N
HONEYDEW	45-50	N	N	N	Y	Y
LEMONS	45-48	Y	N	N	N	Y
LETTUCE WHOLE	34-36	Y	N	N	N	Y
LETTUCE LEAF	34-36	N	N	N	N	N
NECTARINES	31-32; to ripen 51-77	N	N	N	N	N
OKRA	43-45	Y	N	N	N	Y
ONIONS, BULB	40-60	Y	N	Y	Y	Y
ONIONS, GREEN	32	N	N	N	Y	N
ONIONS, SWEET	45-55	N	N	Y	Y	Y
ORANGES	FL: 32-34; CA: 45-48; AZ & TX: 32-48	N	N	N	Y	Y
PEACHES	In-transit: 32-34; Receiving 57-77	N	Y	N	N	Y
PEARS	32; To ripen 60-70	N	Y	Y	Y	Y
PEPPERS, BELL	45-50	Y	N	N	Y	Y
PINEAPPLES	Green: 50-55; Ripe: 45	N	N	Y	N	Y
PLUMS	In-transit: 32-34; Receiving 51-77	N	Y	N	N	Y
POTATOES	45-50	N	N	Y	Y	Y
SALAD MIXES, FRESH CUT	33	N	N	N	N	N
SQUASH	Soft: 41-50; Hard: 50-55	Y	N	N	N	Y
SWEET POTATOES	55-60	Y	N	N	N	Y
TOMATOES	62-68; Ripe 55-60	N	N	N	N	Y
WATERMELONS	50-60	Y	N	N	N	Y

Ethylene sensitive products should NOT be stored or transported with ethylene-producers. Similarly, odor sensitive products should NOT be stored or transported with odor producers

Data from *The Guide: Produce Availability & Merchandising Guide*

**Produce Storage/Transportation Groupings**

<p><b><u>Ethylene Sensitive*</u></b></p> <ul style="list-style-type: none"> <li>• Bananas</li> <li>• Beans, Snap/Green</li> <li>• Broccoli</li> <li>• Cabbage</li> <li>• Carrots</li> <li>• Cauliflower</li> <li>• Cucumbers</li> <li>• Honeydew Melons</li> <li>• Lettuce</li> <li>• Okra</li> <li>• Onions</li> <li>• Peaches</li> <li>• Pears</li> <li>• Peppers, Bell</li> <li>• Plums</li> <li>• Squash</li> <li>• Sweet Potatoes</li> <li>• Watermelon</li> </ul>	<p><b><u>Ethylene Producers*</u></b></p> <ul style="list-style-type: none"> <li>• Apples</li> <li>• Cantaloupe</li> <li>• Pears</li> <li>• Plums</li> </ul>
<p><b><u>Odor Sensitive**</u></b></p> <ul style="list-style-type: none"> <li>• Apples</li> <li>• Cabbage</li> <li>• Carrots</li> <li>• Celery</li> <li>• Corn</li> <li>• Grapes</li> <li>• Onion</li> <li>• Pears</li> <li>• Pineapples</li> <li>• Potatoes</li> </ul>	<p><b><u>Odor Producers**</u></b></p> <ul style="list-style-type: none"> <li>• Grapes</li> <li>• Lemons</li> <li>• Onions</li> <li>• Oranges</li> <li>• Pears</li> <li>• Peppers</li> <li>• Potatoes</li> </ul>

\*Ethylene is a gas that causes many fruits and vegetables to rip. Certain crops are particularly sensitive to it, while others produce large quantities of it. Ethylene sensitive crops should never be stored or transported with ethylene producers.

\*\*Some crops will readily absorb odors from certain other crops with strong odors if kept in the same area. Crops labeled as odor sensitive should be stored or transported with odor producers.

**Produce Storage/Transportation Temperature Groupings**

Very Cold Group: 32 – 38 F	Cold Group: 45 – 50 F	Cool Group: 55 – 65 F
<ul style="list-style-type: none"> <li>• Apples</li> <li>• Beans, Lima</li> <li>• Berries, Blackberry</li> <li>• Berries, Blueberries</li> <li>• Berries, Strawberries</li> <li>• Broccoli</li> <li>• Cabbage</li> <li>• Cantaloupe</li> <li>• Carrots</li> <li>• Cauliflower</li> <li>• Celery</li> <li>• Corn</li> <li>• Grapes</li> <li>• Lettuce</li> <li>• Mixed Fruit, Fresh Cut</li> <li>• Nectarins</li> <li>• Onions, Green</li> <li>• Peaches</li> <li>• Pears</li> <li>• Plums</li> <li>• Salads, Fresh Cut</li> </ul>	<ul style="list-style-type: none"> <li>• Beans, Snap/Green</li> <li>• Cucumbers</li> <li>• Grapefruit</li> <li>• Honeydew Melons</li> <li>• Lemons</li> <li>• Onions, Sweet</li> <li>• Okra</li> <li>• Oranges</li> <li>• Peppers, Bell</li> <li>• Pineapples</li> <li>• Potatoes</li> <li>• Squash</li> <li>• Watermelon</li> </ul>	<ul style="list-style-type: none"> <li>• Bananas</li> <li>• Onions, Bulb</li> <li>• Sweet Potatoes</li> <li>• Tomatoes</li> </ul>

These cooler groupings are meant to help organize storage for coolers at food banks, not to be taken as an exact indication of recommended storage temperatures.