

		LOCATION	NOTES	STORAGE DURATION
FRUIT	APPLES ***	Refrigerator	Absorbs odors. Avoid storing with onions, garlic	1 to 3 Months
	BANANAS **	Room Temp.	Avoid storing with high ethylene producers	5 to 7 Days
	BERRIES *	Refrigerator		7 to 10 Days
	CITRUS *	Room Temp.	Avoid storing with high ethylene producers	2 to 3 Weeks
	GRAPES *	Refrigerator	Avoid storing with high ethylene producers	1 to 2 Weeks
	MELONS *	Cool	Avoid storing with high ethylene producers	2 to 3 Weeks
	PEARS ***	Refrigerator	Avoid storing with high ethylene producers	2 to 3 Days (when ripe)
	STONE FRUIT ***	Refrigerator	Avoid storing with high ethylene producers	1 to 2 Weeks

VEGETABLES	ASPARAGUS	Refrigerator	Store upright in a jar with about an inch of water.	5 to 10 Days
	BEANS	Refrigerator		8 to 12 Days
	BEETS	Refrigerator		1 to 3 Weeks
	BROCCOLI	Refrigerator		1 to 2 Weeks
	BRUSSELS SPROUTS	Refrigerator		1 to 2 Weeks
	CABBAGE	Refrigerator	Avoid storing with high ethylene producers	1 to 3 Months
	CARROTS	Refrigerator		1 to 2 Months
	CAULIFLOWER	Refrigerator	Store stem side down	2 to 4 Weeks
	CUCUMBER *	Cool	Avoid storing with high ethylene producers	1 to 2 Weeks
	LEEKs	Refrigerator		5 to 7 Days
	ONIONS	Cool	Strong odor that may be absorbed by other produce	1 to 2 Months
	PARSNIPS	Refrigerator		1 to 2 Months
	PEAS	Refrigerator		2 to 4 Days
	PEPPERS	Refrigerator	Chili peppers will last much longer than sweet peppers	5 to 7 Days
	POTATOES	Cool	Absorbs odors. Avoid storing with onions, garlic	1 to 5 Months
	RADISHES	Refrigerator	Can be revived by immersing them in ice water	1 to 3 Weeks
	SALAD GREENS	Refrigerator	Use as soon as possible.	2 to 3 Days
	SUMMER SQUASH	Refrigerator	Extremely susceptible to damage while handling	3 to 5 Days
	SWEET CORN	Refrigerator	Absorbs odors. Leave husks on to protect flavour	5 to 7 Days
	TOMATOES **	Room Temp.	Wrap green tomatoes in newspaper until they ripen	4 to 6 Days
TURNIP	Refrigerator		20 to 30 Days	
WINTER SQUASH	Cool		1 to 2 Months	

- * Produces low levels of ethylene
- ** Produces medium levels of ethylene
- *** Produces high levels of ethylene