


# FRESH PRODUCE STORAGE RECOMMENDATIONS

All items should be stored in the refrigerator unless otherwise noted.

## 2 Days

Blackberries  
Watermelon 

 Countertop
 Pantry
 Whole
 Cut

## 3 Days

Alfalfa sprouts  
Asparagus  
Avocados  
Bok choy  
Cantaloupe 


Cherries  
Grapes  
Basil  
Cilantro  
Chives

Honeydew   
Kale  
Oranges   
Pineapple   
Pomegranate, seeds

Radishes  
Raspberries  
Spinach, bunch  
Strawberries  
Tomatoes 


## 4 Days


Kiwis  
Mangoes


Onions   
Snow peas


Sugar snap peas

## 5 Days

Apricots  
Arugula, bunch  
Bananas   
Red, yellow, & orange bell peppers  
Cantaloupe 

Clementines  
Collard greens  
Cucumbers  
Parsley  
Mint  
Honeydew 

Lettuce  
Nectarines  
Peaches  
Pears  
Pineapple   
Plums


Potatoes   
Scallions  
Squash, summer  
Zucchini

## 1 Week

Artichokes  
Green bell peppers  
Blueberries  
Broccoli

Broccoli rabe  
Brussels sprouts  
Cauliflower

Grapefruit   
Green beans  
Leeks  
Mushrooms

Rhubarb  
Squash, winter  
Tangerines  
Watermelon 

## 2 Weeks


Green & red cabbage  
Carrots

Celery  
Chili peppers, fresh  
Rosemary



Thyme  
Oranges  
Sweet potatoes

Yams  
Turnips

## 3+ Weeks

Apples  
Beets  
Cranberries  
Garlic   
Ginger

Grapefruit  
Lemons  
Limes  
Onions   
Pomegranates 

Shallots   
Squash, winter   
Tomatillos