Storage Requirements of Vegetables and Fruits

Cold and Very Moist (32-40 degrees F and 90-95 percent relative humidity)

- Carrots
- Beets
- Parsnips
- Rutabagas
- Turnips
- Celery
- Chinese cabbage
- Celeriac
- Salsify
- Scorzonera
- Winter radishes
- Kohlrabi
- Leeks
- Collards
- Broccoli (short-term)
- Brussels sprouts (short-term)
- Horseradish
- Jerusalem artichokes
- Hamburg-rooted parsley
Cold and Moist (32-40 degrees F and 80-90 percent relative humidity)

- Potatoes
- Cabbage
- Cauliflower (short-term)
- Apples
- Grapes (40 degrees F)
- Oranges
- Pears
- Quince
- Endive, escarole
- Grapefruit

Cool and Moist (40-50 degrees F and 85-90 percent relative humidity)

- Cucumbers
- Sweet peppers (45-55 degrees F)
- Cantaloupe
- Watermelon
- Eggplant (50-60 degrees F)
- Ripe tomatoes

Cool and Dry (32-50 degrees F and 60-70 percent relative humidity)

- Garlic (keeps better in even lower humidity, around 50 percent)
- Onions
- Green soybeans in the pod (short-term)

Moderately Warm and Dry (50-60 degrees F and 60-70 percent relative humidity)

- Dry hot peppers
- Pumpkins
- Winter squash
- Sweet potatoes
- Green tomatoes (up to 70 degrees F is OK)