

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)
Cantalope
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)

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