

# Storing Fresh Produce

## Temperature:

- Store produce that needs to be kept at a lower temperature in the back
- Store produce above raw meats, poultry and eggs
- Coolers need to be set at <41 degrees F or cooler to hold most produce for seven days
- Due to the door being opened and closed throughout the day, the area closest to the door in the cooler will be warmest
- The thermometer should be kept in the front of the cooler where it is the warmest



## Produce best kept in dry storages:

Avocados (unripe)

Mangos

Onions

Papaya

Plantains

Potatoes

Squash (Hard- butternut, acorn, etc)

Tomatoes (ripe)

Watermelon

## Ripening

Ethylene is an odorless, colorless gas that speeds up ripening and can lead to premature decay of nearby ethylene sensitive produce so it is important to store ethylene producers in a separate area than ethylene sensitive products.

### Ethylene Producers:

Avocado  
Cantaloupe  
Carambola  
Grapefruit  
Honeydew  
Lemons

Limes  
Mangoes  
Oranges  
Peaches  
Tangerines

### Ethylene Sensitive Products:

Broccoli  
Cabbage  
Carrots  
Cauliflower  
Corn  
Cucumbers

Fresh-cut produce  
Green Beans  
Greens  
Herbs  
Lettuce  
Mushrooms

Okra  
Peppers  
Radishes  
Spinach  
Summer Squash



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