

CROP	Harvest Quality	Cooling Method	Respiration Rate	ICED	Cool To Store Temp
Apples,		R, F, H	low		32-38
Asparagus	bracts at tip closed	H, I	extremely high	YES	35
Basil	fresh, tender leaves		high	NO	50
Beans, snap	seeds developed, plump	R, F, H	very high	NO	41-46
Beans, lima	crisp pods, seeds immature	R, F, H	high	NO	41-43
Beets, bunched	crisp fresh leaves	H, I	high	YES	32
Beets, root	firm, deep red roots	R	moderate	Can	33-36
Blackberries	full color, sweet	R, F	high	NO	32
Blueberries	full color, sweet	R, F	moderate	NO	32
Broccoli	firm head, buds not open	I, F, H	very high	YES	32
Brussel sprouts	firm sprouts	H, V, I	very high	YES	32
Cabbage	crisp, firm, compact head	R, F	moderate	NO	32
Cantaloupe	full slip, rind color	H, F	moderate	NO	36-41
Carrots, topped	tender, sweet roots	I, R	moderate	YES	32
Cauliflower	compact, white curds	H, V	high	YES	32
Celery	crisp, tender	I	moderate	YES	32
Corn, sweet	plump tender kernels	H, I, V	extremely high	YES	32
Cucumbers	crisp, green, firm	F, H	moderate	NO	50-55
Eggplant	seeds immature; shiny, firm	R, F		NO	50-54
Endive	fresh, crisp, tender leaves	H, I	very high	YES	32
Garlic		N	low	NO	32
Leafy Greens	crisp, dark green leaves	H, I	very high	YES	32
Herbs	fresh, crisp, tender leaves			NO	32-41
Leeks	size, crisp	H, I	high	YES	32
Lettuce	compact head, crisp, tender	H, I	moderate	YES	32
Mushrooms	size, firm		very high	NO	32
Onions, bulb	firm bulbs, tight necks	N	low	NO	32
Onions, green	crisp stalks, firm white bulbs	H, I	very high	YES	32
Parsley	crisp, dark green leaves	H, I	extremely high	YES	32
Pears		F, R, H	moderate	NO	32
Peas, in pods	tender, green, sweet pods	F, H, I	extremely high	CAN	32
Peppers, bell	firm, shiny, thick walls	R, F	moderate	NO	45-50
Peppers, hot	firm, shiny, thick walls	R, F	moderate	NO	41-50
Potatoes, early	well shaped, defect free	R, F	moderate	NO	50-59
Potatoes, late	well shaped, defect free	R, F	very low	NO	40-54
Pumpkins	hard rind, good color, heavy	N	moderate	NO	54-59
Radishes	firm, crisp, dark green leaves	H, I	high	YES	32
Raspberries	full color, sweet	R, F	high	NO	32
Rutabagas	roots firm with smooth surface	R	low	NO	32
Spinach	dark green, fresh, crisp leaves	H, I	extremely high	YES	32
Squash, summer	firm, shiny, right size	R, F	moderate	NO	41-50
Squash, winter	hard rind, heavy, good color	N	moderate	NO	50-55
Strawberries	full color, sweet	R, F	high	NO	32
Sweet potatoes		N	low	NO	55-59
Tomatoes	firm, uniform coloration	R, F	moderate	NO	45-55
Turnips	firm, heavy roots	R, H, V, I	low	YES	32
Watermelon	crisp, good flesh color, not mushy	N	low	NO	50-59

F = forced-air cooling, H = hydrocooling, I = package icing, R = room cooling, V = vacuum cooling, N = no precooling
Sources: USDA Agricultural Marketing Service, Kansas State University Extension, and Jim Waltrip at PetoSe
2012 Production Guide for Storage of Organic Fruits and Vegetables NYS IPM Publication No. 10 Cornell Unive