

CROP	Ethylene Production	Ethylene sensitive	chilling or mishandling injuries	Storage Temp F	% Relative humidity	Storage Life Days
Apples	very high	high	browning, rot, soft	32-38	90-95	90-240
Asparagus	low	low	dull, limp	35	95-100	14
Basil	low	low	browning, limp	50	90	7
Beans, snap	low	moderate	surface pitting, brown streaks, dark tips	41-46	95-100	7-10
Beans, lima	low	moderate	yellow to brown lesions on tips and stalks	41-43	95	7-10
Beets, bunched	very low	low	limp tops, rots	32	98	14
Beets, root	very low	low	black root, brown spots on rot tips	33-36	98	90-150
Blackberries	low	low	mold	32	90-95	2-3
Blueberries	low	low	mold	32	90-95	10-18
Broccoli	very low	high	strong odor, yellowish, black rot spots	32	95-100	10-14
Brussel sprouts	very low	high	tipburn, black leaf speck, yellowing	32	95-100	21-35
Cabbage	very low	high	black spots, tipburn, soft	32	98-100	30-180
Cantaloupe	high	moderate	soft spots, fusarium rot	36-41	95	10-14
Carrots, topped	very low	high	rubbery, insect damage, brown lesions	32	98-100	28-180
Cauliflower	very low	high	yellow or brown curds, riciness	32	95-98	20-30
Celery	very low	moderate	yellowing, limp, rots	32	98-100	14-28
Corn, sweet	very low	low	tough kernels, loss of sugar	32	90-98	4-6
Cucumbers	low	high	pitted, water-soaked, yellowing	50-55	95	10-14
Eggplant	low	moderate	browning, shriveling, decay, pitting	50-54	90-95	10-14
Endive	very low	moderate	wilting, yellowing, soft, rots	32	90-95	14-21
Garlic	very low	low	rots, soft neck, brown spots	32	60-70	90-210
Leafy greens	very low	moderate	wilting, yellowing, soft, rots	32	95-100	10-14
Herbs	very low	moderate	wilting, yellowing, soft, rots	32-41	95	10-14
Leeks	very low	moderate	rot around roots, limp	32	95-100	60-90
Head lettuce	very low	high	wilting, bolting, tipburn, discoloration	32	98-100	14-21
Mushrooms	low	moderate	browning, water spots	32	95	12-17
Onions, bulb	very low	low	soft neck, sprouting, root growth, rots	32	65-70	30-180
Onions, green	very low	moderate	limp, yellowing, rots	32	95-100	7-10
Parsley	very low	high	limp, yellowing, bad odor	32	95	21
Pears	high	high	mushy, soft, rots	32	90-95	60-90
Peas, in pods	very low	moderate	tough, yellowing, limp, yellow	32	95-98	7-10
Peppers, bell	low	low	pitting, wilting, rot, soft	45-50	90-95	12-18
Peppers, hot	low	low	pitting, wilting, rot, soft	41-50	85-95	14-21
Potatoes, early	very low	moderate	soft rot, scab, surface discoloration	50-59	90-95	56-140
Potatoes, late	very low	moderate	sprouting, soft rot, scab, discoloration	40-54	95-98	56-140
Pumpkins	low	low	rot, broken handles	54-59	60-70	84-160
Radishes w/tops	very low	moderate	color bleed, pithy, rots	32	95-100	14-21
Raspberries	low	low	mold	32	90-95	2-3
Rutabagas	very low	low	pitting, rots, water spots	32	98-100	120-180
Spinach	very low	high	wilting, yellowing, rots	32	95-100	10-14
Squash, summer	low	moderate	pitting, limp, rots	41-50	95	7-14
Squash, winter	low	low	rots, color loss	50-55	50-70	84-150
Strawberries	low	low	mold, water spots, limp	32	90-95	5-10
Sweet potatoes	very low	low	decay, pitting, discoloration	55-59	85-95	120-210
Tomatoes	moderate	high	decay, pitting, anthracnose, cracking	45-55	85-95	7-28
Turnips	very low	low	pitting, water spots, rots	32	95	120-150
Watermelon	low	high	rots, anthracnose	50-59	90	14-21

F = forced-air cooling, H = hydrocooling, I = package icing, R = room cooling, V = vacuum cooling, N = no precooling needed

Sources: USDA Agricultural Marketing Service, Kansas State University Extension, and Jim Waltrip at PetoSeed

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