

CROP	Harvest Quality	Storage Temp F	% Relative humidity	Precooling Method	Storage Life Days
Apples,		32-38	90-95	R, F, H	90-240
Asparagus	bracts at tip closed	35	95-100	H, I	14
Basil	fresh, tender leaves	50	90		7
Beans, snap	seeds developed, plump	41-46	95-100	R, F, H	7-10
Beans, lima	crisp pods, seeds immature	41-43	95	R, F, H	7-10
Beets, bunched	crisp fresh leaves	32	98	H, I	14
Beets, root	firm, deep red roots	33-36	98	R	90-150
Blackberries	full color, sweet	32	90-95	R, F	2-3
Blueberries	full color, sweet	32	90-95	R, F	10-18
Broccoli	firm head, buds not open	32	95-100	I, F, H	10-14
Brussel sprouts	firm sprouts	32	95-100	H, V, I	21-35
Cabbage	crisp, firm, compact head	32	98-100	R, F	30-180
Cantaloupe	full slip, rind color	36-41	95	H, F	10-14
Carrots, topped	tender, sweet roots	32	98-100	I, R	28-180
Cauliflower	compact, white curds	32	95-98	H, V	20-30
Celery	crisp, tender	32	98-100	I	14-28
Corn, sweet	plump tender kernels	32	90-98	H, I, V	4-6
Cucumbers	crisp, green, firm	50-55	95	F, H	10-14
Eggplant	seeds immature; shiny, firm	50-54	90-95	R, F	10-14
Endive	fresh, crisp, tender leaves	32	90-95	H, I	14-21
Garlic		32	60-70	N	90-210
Leafy Greens	crisp, dark green leaves	32	95-100	H, I	10-14
Herbs	fresh, crisp, tender leaves	32-41	95		10-14
Leeks	size, crisp	32	95-100	H, I	60-90
Lettuce	compact head, crisp, tender	32	98-100	H, I	14-21
Mushrooms	size, firm	32	95		12-17
Onions, bulb	firm bulbs, tight necks	32	65-70	N	30-180
Onions, green	crisp stalks, firm white bulbs	32	95-100	H, I	7-10
Parsley	crisp, dark green leaves	32	95	H, I	21
Pears		32	90-95	F, R, H	60-90
Peas, in pods	tender, green, sweet pods	32	95-98	F, H, I	7-10
Peppers, bell	firm, shiny, thick walls	45-50	90-95	R, F	12-18
Peppers, hot	firm, shiny, thick walls	41-50	85-95	R, F	14-21
Potatoes, early	well shaped, defect free	50-59	90-95	R, F	56-140
Potatoes, late	well shaped, defect free	40-54	95-98	R, F	56-140
Pumpkins	hard rind, good color, heavy	54-59	60-70	N	84-160
Radishes	firm, crisp, dark green leaves	32	95-100	H, I	14-21
Raspberries	full color, sweet	32	90-95	R, F	2-3
Rutabagas	roots firm with smooth surface	32	98-100	R	120-180
Spinach	dark green, fresh, crisp leaves	32	95-100	H, I	10-14
Squash, summer	firm, shiny, right size	41-50	95	R, F	7-14
Squash, winter	hard rind, heavy, good color	50-55	50-70	N	84-150
Strawberries	full color, sweet	32	90-95	R, F	5-10
Sweet potatoes		55-59	85-95	N	120-210
Tomatoes	firm, uniform coloration	45-55	85-95	R, F	7-28
Turnips	firm, heavy roots	32	95	R, H, V, I	120-150
Watermelon	crisp, good flesh color, not mushy	50-59	90	N	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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