

Optimal Storage Temperature

	Product	From	To	Chill Point	Freezing Point	Optimal Humidity	Top Ice Accepted	Water Sprinkle Accepted	Ethylene Production	Sensitive to Ethylene ³⁾	Approximate Storage Life	Comments
1	Apples	-1.11	4		-1.5	90-95	No	No	High	Yes	1-12 months	Chill sensitive stored at 35-40 F (2-4 C)
2	Apricots	-0.556	0		-1.06	90-95	No	No	High	Yes	1-3 weeks	
3	Artichokes	0	1.67			90-95	Yes	Yes	No	No		
4	Artichokes, Jerusalem	-0.556	0		-2.22	90-95	No	No	No	No	4-5 months	
5	Asparagus	0	1.67		-0.611	95-100	No	Yes	No	Yes	2-3 weeks	
6	Avocados, ripe	3.33	7.22	2.22		85-95	No	No	High	Yes		
7	Avocados, unripe	7.22	10	7.22		85-95	No	No	Low	Yes, Very		Keep away from ethylene producing fruits
8	Bananas, green	16.7	21.1	13.3		85-95	No	No	Low	Yes		
9	Bananas, ripe	13.3	15.6	12.2		85-95	No	No	Medium	No		
10	Basil	11.1	15	10		90-95	No	Yes	No	Yes		
11	Beans, dry	4.44	10			40-50					6-10 months	
12	Beans, green or snap	4.44	7.22		-0.722	95					7-10 days	
13	Beans, sprouts	0				95-100					7-9 days	
14	Beans, Lima	2.78	5		-0.556	95					5-7 days	
15	Beets	0	1.67			90-95	Yes	Yes	No	Yes		
16	Beets, bunched	0			-0.389	98-100					10-14 days	
17	Beets, topped	0	0		-0.944	98-100					4-6 months	
18	Blackberries	0	0.556		-0.833	90-95	No	No	Very Low	No	2-3 days	
19	Blueberries	0	0.556			90-95	No	No	Very Low	No		
20	Bok Choy	0	1.67			90-95	No	Yes	No	Yes		
21	Broccoli	0	0		-0.611	95-100	Yes	Yes	No	Yes	10-14 days	
22	Brussels Sprouts	0	0		-0.833	90-95	Yes	Yes	No	Yes	3-5 weeks	
23	Bunched Greens	0				90-95	Yes	Yes	No	Yes		Beets, Chard, Green Onions, Mustard, Parsley, Radish, Spinach, Turnip
24	Cabbage, Chinese	0				95-100	No	No	No	Yes	2-3 months	
25	Cabbage, early	0			-0.889	98-100	Yes	Yes	No	Yes	3-6 weeks	
26	Cabbage, late	0			-0.889	98-100					5-6 months	
27	Cantaloupe	2.22	3.33	1.11		90-95	No	No	Medium	Yes		
28	Carrots, bunched	0	1			95-100	Yes	Yes	No	Yes	2 weeks	Ethylene may cause a bitter flavor
29	Carrots, immature	0	1		-1.39	98-100					4-6 weeks	
30	Carrots, mature	0	1		-1.39	98-100					7-9 months	
31	Cauliflower	0	1.67		-0.778	90-95	No	No	No	Yes		
32	Celery	0			-0.5	98-100	Yes	Yes	No	Yes	2-3 months	
33	Celeriac	0			-0.94	97-99					6-8 months	
34	Chard	0				95-100					10-14 days	
35	Cherries	0	1.67			90-95	No	No	Very Low	No		
36	Cherries, sour	0			-1.67	90-95					3-7 days	

37	Cherries, sweet	-0.554			-1.77	90-95					2-3 weeks	
38	Chicory	0	1.67			90-95	Yes	Yes	No	No		
39	Chicory, witloof	0				95-100					2-4 weeks	
40	Chinese Pea Pods	0	1.67			90-95	No	No	No	No		
41	Coconuts	12.8	15.6			80-85	No	No	No	No		Extended storage 32-35 F (0-2 C)
42	Collards	0			-0.78	95-100					10-14 days	
43	Corn, sweet	0			-0.611	95-98	Yes	Yes	No	No	5-8 days	
44	Cranberries	3.33	5.56	2.22		90-95	Yes	No	No	No		
45	Cucumbers	10	12.8	4.44	-0.499	95	No	No	Very Low	Yes	10-14 days	
46	Currants	-0.556			-1	90-95					1-4 weeks	
47	Eggplant	7.78	12.2	7.22	-0.777	90-95	No	No	No	Yes	1 week	
48	Elderberries	-0.556				90-95					1-2 weeks	
49	Endive	0			-0.055	95-100	Yes	Yes	No	No	2-3 weeks	
50	Escarole	0	1.67			90-95	Yes	Yes	No	No		
51	Escarole	0			-0.055	95-100					2-3 weeks	
52	Figs	0	1.67			90-95	No	No	Low	No		
53	Garlic	-1	0	-0.8	-0.83	65-70	No	No	No	No	6-7 months	May be stored at 55-70 F (13-21 C) for shorter periods
54	Ginger Root	15.6	18.3	12.8		65-70	No	No	No	No		
55	Gooseberries	-0.556	0	0	-1.11	90-95					3-4 weeks	
56	Grapefruit	12.8	15.6	10	0	90-95	No	No	Very Low	No		
57	Grapes	-0.556	0	0	-1.28	85	No	No	Very Low	Yes	2-8 weeks	
58	Green Beans	4.44	7.22	3.33	0	90-95	No	No	No	Yes		
59	Green Peas	0	1.67	0	0	90-95	No	No	No	Yes		
60	Greens, leafy	0	0	0	0	95-100					10-14 days	
61	Guavas	7.22	10	4.44	0	90-95	No	No	Medium	Yes		
62	Herbs	0	1.67	0	0	90-95	No	Yes	No	Yes		
63	Horseradish	-1.11		0	-1.83	98-100					10-12 months	
64	Jicama	12.8	18.3	0	0	65-70					1-2 months	
65	Kale	0	0	0	-0.5	95-100					2-3 weeks	
66	Kiwi, ripe	0	1.67	0	0	90-95	No	No	High	Yes		
67	Kiwi, unripe	0	1.67	0	0	90-95	Ne	No	Low	Yes, Very		
68	Kohlrabi	0	0	0	-1	98-100	Yes	Yes	No	No	2-3 months	
69	Leeks	0	0	0	-0.722	95-100	Yes	Yes	No	Yes	2-3 months	
70	Lemons	11.1	12.8	10	0	90-95	No	No	Very Low	No		
71	Lettuce	0	0	0	-0.167	98-100	No	Yes	No	Yes	2-3 weeks	
72	Limes	8.89	12.8	7.22	0	90-95	No	No	Very Low	No		
73	Lychees	4.44	7.22	2.22	0	90-95	No	No	Very Low	No		
74	Mangos	10		10	0	85-95	No	No	Medium	Yes		
75	Melons, Casaba/Persian	10	12.8	7.22	0	85-95	No	No	Very Low	Yes		Riper melons may be stored at 45-50 F (7-10 C)
76	Melons, Crenshaw	10	12.8	7.22	0	85-95	No	No	Low	Yes		Riper melons may be stored at 45-50 F (7-10 C)
77	Melons, Honey Dew	10	12.8	5	0	85-95	No	No	Medium	Yes		Riper melons may be stored at 45-50 F (7-10 C)
78	Mushrooms	0		0	-0.889	95	No	Yes	No	Yes	3-4 days	
79	Napa	0	1.67	0	0	90-95	No	No	No	Yes		
80	Nectarines	-0.556		0	-0.889	90-95	No	No	High	No	2-4 weeks	
81	Okra	7.22	10	7.22	-1.83	90-95	No	No	Very Low	Yes	7-10 days	
82	Onions	0	1.67	0	0	65-75	No	No	No	No		May be stored at 55-70 F (13-21 C) for shorter period

83	Oranges	4.44	7.22	3.33	0	90-95	No	No	Very Low	No		
84	Papayas	10	12.8	7.22	0	85-95	No	No	Medium	Yes		
85	Parsley	0		0	-1.11	95-100					2-3 months	
86	Parsnips	0		0	-0.889	98-100	Yes	Yes	No	Yes	4-6 months	
87	Peaches	-0.556		0	-0.944	90-95	No	No	High	Yes	2-4 weeks	
88	Pears	-1.114		0	-1.56	90-95	No	No	High	Yes	2-7 months	
89	Peas, green	0		0	-0.611	95-98					1-2 weeks	
90	Peas, southern	4.44	5	0	0	95					6-8 days	
91	Peppers, hot chili	0	10	0	0	60-70	No	No	No	Yes	6 months	
92	Peppers, sweet	7.22	12.8	5.56	-0.722	90-95	No	No	No	No	2-3 weeks	
93	Persimmons	0	1.67	0	0	90-95	No	No	No	Yes, Very		
94	Pineapples	10	12.8	7.22	0	85-95	No	No	Very Low	No		Odor may influence
95	Plums	-0.556		0	-0.833	90-95	No	No	High	Yes	2-5 weeks	
96	Pomegranates	0	4	5	0	90-95	No	No	No	No		
97	Potatoes	7.22	10	3.33	0	90-95	No	No	No	Yes		
98	Precut Fruit	0	2.22	0	0	90-95	No	No	Low	No		
99	Precut Vegetables	0	2.22	0	0	90-95	No	No	No	Yes		
100	Prunes	-0.556		0	-0.833	90-95	No	No	High	Yes	2-5 weeks	
101	Pumpkins	10	12.8	10	-0.833	65-70	No	No	No	Yes	2-3 months	
102	Quinces	-0.556		0	-2	90					2-3 months	
103	Quinces	0	1.67	0	0	90-95	No	No	High	Yes		
104	Radishes, spring	0		0	-0.722	95-100	Yes	Yes	No	Yes	3-4 weeks	
105	Radishes, winter	0		0	0	95-100					2-4 months	
106	Raspberries	-0.556		0	-1.11	90-95	No	No	Very Low	No	2-3 days	
107	Rhubarb	0		0	-0.944	95-100	No	Yes	No	No	2-4 weeks	
108	Rutabagas	0		0	-1.11	98-100	Yes	Yes	No	Yes	4-6 months	
109	Salad Mixes	0	1.67	0	0	90-95	No	Yes	No	Yes		
110	Salsify	0		0	-1.11	95-98					2-4 months	
111	Spinach	0		0	-0.278	95-100					10-14 days	
112	Sprouts	0	1.67	0	0	90-95	No	No	No	Yes		
113	Squashes, summer	0	1.67	4.44	-0.5	95	No	No	No	Yes	1-2 weeks	
114	Squashes, winter	10		0	-0.833	50-70	No	No	No	Yes	1-6 months	
115	Strawberries	0		0	-0.778	90-95	No	No	Very Low	No	3-7 days	
116	Sweet Potatoes	12.8	15.6	12.2	-1.28	85-90	No	No	No	Yes	4-7 months	
117	Tangerines	0	1.67	0	0	90-95	No	No	Very Low	No		
118	Tangerines	4.44	7.22	3.33	0	90-95	No	No	Very Low	No		
119	Tomatoes, mature green	12.8	21.1	0	-0.556	90-95	No	No	Low	Yes	1-3 weeks	Ripening can be delayed by storing at 55-60 F (13-16 C)
120	Tomatoes, ripe	12.8	21.1	0	-0.5	90-95	No	No	Medium	No	4-7 days	
121	Turnip greens	0		0	-0.167	95-100					10-14 days	
122	Turnips	0		0	-1.06	95	Yes	Yes	No	Yes	4-5 months	
123	Watercress	0		0	-0.333	95-100					2-3 weeks	
124	Watermelon	12.8	21.1	10	0	85-95	No	No	No	Yes, Very		Keep away from ethylene producing fruits



EMDAD
FOODS

Tel: +968 24 446 663
Fax: +968 24 536 582

Email: info@emdadfoods.com
www.emdadfoods.com

P.O. Box: 706, P.C.: 111, SEEB
Muscat, Sultanate of Oman

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