



Short-Term Storage Recommendations

FAN

BACK
FONDO
ARRIÈRE



32-36°F/1-2°C

Artichokes
Beets
Berries
Broccoli
Cherries
Coconuts
Corn
Figs
Fresh-Cut Produce
Garlic (Fresh Peeled)
Grapes
Green Onions

Greens
Juices
Mushrooms
Parsnips
Peas
Radishes
Rhubarb
Strawberries
Turnips

Apples
Apricots
Asparagus
Bok Choy
Brussels Sprouts
Cabbage
Carrots
Cauliflower
Celery
Herbs (Except Basil)

Iceberg Lettuce
Kale
Kiwifruit
Leaf Lettuce
Nectarines
Peaches
Pears (Ripe)
Plums
Spinach
Watercress

CENTER
CENTRO
CENTRE

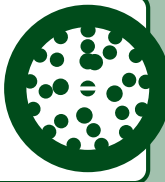


35-39°F/2-4°C

Cranberries
Parsley

Cantaloupe

FRONT
FRENTE
AVANT



38-55°F/3-13°C

Beans (Snap)
Bell Peppers
Carambola
Chile Peppers
Ginger Root
Honeydew
Oranges/Tangerines
Pineapple
Potatoes
Tomatillos
Watermelon

DRAIN

DOOR

Avocados (Ripe)
Cucumber
Eggplant
Herbs-Basil
Grapefruit
Guava
Lemons/Limes
Mango
Squash (Soft Shell)

OUTSIDE OF COOLER

OUTSIDE
AFUERA
À L'EXTÉRIEUR



55-65°F/13-18°C

Cherimoya
Garlic (Fresh Unpeeled)
Onions
Pears (Unripe)
Plantains
Pumpkins

Tomatoes (Ripe)
Tomatoes (Green)

Avocados (Unripe)
Bananas
Papaya
Shallots
Squash (Hard Shell)
Sweet Potatoes

These items are extremely sensitive to ethylene gas. Isolate from other produce.