



# Post Harvest Guide

Fresh Produce Storage Guide

# Produce Storage Guide

Optimal Environmental Conditions for Maintaining Freshness

Commodity	Postharvest Life (days)	Best Temp. (°F)	Best Temp. (°C)	Relative Humidity (%)	Highest Freezing Point (°F)	Highest Freezing Point (°C)	Top-ice / Package-ice	Ethylene Production	Ethylene Sensitivity
Amaranth	10 - 14	32 - 36	0 - 2.2	95 - 100			Yes	VL	M
Anise	14 - 21	32 - 36	0 - 2.2	90 - 95		-1	Yes		
Apples	90 - 240	32 - 34	0 - 1	90 - 95	30	-1.1	No	VH	H
Apricots	7 - 14	32	0	90 - 95	30.1	-1.2	No	M	H
Artichokes	10 - 16	33 - 38	1.1 - 3.3	95 - 100	29.9		Yes	VL	L
Asian Pears	150 - 180	34 - 36	1.1 - 2.2	90 - 95		-0.6	No	H	H
Asparagus	10 - 21	32 - 35	0 - 1.7	95 - 100	30.9		No	VL	M
Atemoyas	28 - 42	55 - 58	12.8 - 14.4	85 - 90			No	H	H
Avocados						-0.3	No		
Avocados (Cold Tolerant)	14 - 28	40	4.4	85	31.5	-0.3	No	H	H
Avocados (Cold Intolerant)	14 - 28	55	12.8	85 - 90	31.5		No	H	H
Babacos	7 - 21	45 - 48	7.2 - 8.9	85 - 90		-0.8	No		
Bananas	7 - 28	56 - 58	13.3 - 14.4	90 - 95	30.6		No	M	H
Barbados Cherries	49 - 56	34 - 36	1.1 - 2.2	85 - 90			No		
Beans						-0.7			
Beans (Green)	7 - 14	40 - 45	4.4 - 7.2	95	30.7	-0.6	No	L	M
Beans (Snap Lima)	7 - 14	37 - 41	2.8 - 5	95	31		No	L	M
Bean Sprouts	7 - 21	34 - 36	1.1 - 2.2	95 - 100		-0.9	No		
Beets, roots	30 - 90	32	0	98 - 100	30.3		Yes	VL	L
Belgian Endive	14 - 28	36 - 38	2.2 - 3.3	95 - 98			No	VL	M
Bitter Melons	14 - 21	53 - 55	11.7 - 12.8	85 - 90		-0.8	No	L	M
Blackberries	2 - 3	31 - 32	-0.6 - 0	90 - 95	30.5		No	L	L
Black Radishes	60 - 120	34 - 36	1.1 - 2.2	90			N/A		
Black Sapotes	14 - 21	55 - 60	12.8 - 15.6	85 - 90			No		
Blood Oranges	21 - 56	40 - 44	4.4 - 6.7	90 - 95		-1.3	No		
Blueberries	10 - 18	31 - 32	-0.6 - 0	90 - 95	29.7		No	L	L
Bok Choy	21	32 - 34	0 - 1.1	95 - 100			Yes	VL	H
Breadfruit	14 - 40	55 - 60	13 - 15	85 - 90		-0.6	No		
Broccoli	10 - 14	32	0	95 - 100	30.9	-0.8	Yes	VL	H
Brussel Sprouts	21 - 35	32	0	95 - 100	30.5	-0.9	Yes	VL	H
Cabbage	90 - 180	32	0	98 - 100	30.4		Yes	VL	H
Cactus Pears	21	40	2.2 - 4.4	90 - 95			No	VL	M

VL - Very Low L - Low M - Medium H - High VH - Very High

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Commodity	Postharvest Life (days)	Best Temp. (°F)	Best Temp. (°C)	Relative Humidity (%)	Highest Freezing Point (°F)	Highest Freezing Point (°C)	Top-ice / Package-ice	Ethylene Production	Ethylene Sensitivity
Caimitos	21	38	3.3	90			No		
Calabazas	60 - 90	50 - 55	10 - 12.8	50 - 70			No		
Calamondin	14	48 - 50	8.9 - 10	90			No		
Canistel	21	55 - 60	12.8 - 15.6	85 - 90	29.84	-1.2	No		
Cantaloupe	10 - 14	35 - 40	1.7 - 4.4	90	29.9	-1.4	No	H	M
Carambola	7 - 28	40	4.4	85 - 90			No		
Carrots, topped	28 - 180	32	0	98 - 100	29.5	-0.8	Yes	VL	H
Cassavas	30 - 60	32 - 41	0 - 5	85 - 90	31.1	-0.5	No	VL	L
Cauliflower	14 - 21	32	0	90 - 98	30.6	-0.78	No	VL	H
Celery	14 - 28	34 - 36	0 - 1.7	85 - 90	31.1	-0.5	Yes	VL	M
Celery Root	180 - 240	33 - 35	0.6 - 1.7	95 - 100	28.76	-1.8	Yes		
Cherimoyas	14 - 28	50	10	90 - 95			No	H	H
Cherries, sweet	10 - 21	32	0	90 - 95	28.8	-1.78	No		
Chicory	14 - 28	33 - 35	0.6 - 1.7	95 - 100					
Chinese broccoli	10 - 14	32	0	95 - 100			Yes	VL	H
Chinese cabbage	60 - 90	32	0	95 - 100			Yes		
Chinese long beans	7 - 10	40 - 45	4 - 7	90 - 95	30.38	-0.9	No		
Clementines	14 - 28	38 - 40	3.3 - 4.4	90 - 95	30.92	-0.6	No	L	
Coconuts	30 - 60	32 - 35	0 - 1.7	75	30.4	-0.9	No		H
Corn, sweet	4 - 10	34 - 38	1.1 - 3.3	85 - 90	30.9	-0.5	Yes	L	
Cranberries	30 - 120	38 - 40	3.3 - 4	90 - 95	30.4	-0.89	No	L	L
Cucumbers	10 - 14	45 - 50	7.2 - 10	90 - 95	31.1	-0.5	No		H
Custard Apples	28 - 42	41 - 45	5 - 7.2	85 - 90			No		
Daikon	120	32 - 34	0 - 1.1	95 - 100			Yes	VL	L
Dasheen	42 - 140	52 - 56	11.1 - 13.3	85 - 90			N/A		
Durian	42 - 56	39 - 42	3.9 - 5.6	85 - 90			No		
Eggplant	10 - 14	46 - 54	7.8 - 12	90 - 95	30.6	-0.8	No	L	M
Endive / Escarole	14 - 21	32	0	90 - 95	31.9	-0.1	Yes	VL	M
Feijoas	14 - 21	41 - 50	5 - 10	90			No	M	L
Figs, fresh	7 - 10	34	1.1	85 - 90	N/A	N/A	No	M	L
Garlic	90 - 210	32 - 34	0 - 1.1	65 - 75	30.5	-0.8	No	VL	L
Ginger root	90 - 180	55 - 56	12.8 - 13.3	85 - 90			No	VL	L
Granadillas	21 - 28	50	10	85 - 90			No		
Grapefruit (Ariz., Calif.)	28 - 42	50 - 55	10 - 12.8	85 - 90	30	-1.1	No	VL	M
Grapefruit (Fla., Texas)	28 - 42	50 - 60	10 - 15.6	85 - 90	30	-1.1	No	VL	M
Grapes	56 - 180	32	0	85	29.7	-1.3	No	VL	L
Guavas	14 - 21	48 - 50	8.9 - 10	85 - 90			No	L	M
Haricot verts	7 - 10	40 - 45	4.4 - 7.2	95			No		
Honeydew C <sub>2</sub> H <sub>4</sub> treated	14 - 21	45 - 50	7.2 - 10	90 - 95	30.5	0.8	No		
Horseradish root	300 - 350	34 - 36	1.1 - 2.2	95 - 100			No		

VL - Very Low L - Low M - Medium H - High VH - Very High

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Commodity	Postharvest Life (days)	Best Temp. (°F)	Best Temp. (°C)	Relative Humidity (%)	Highest Freezing Point (°F)	Highest Freezing Point (°C)	Top-ice / Package-ice	Ethylene Production	Ethylene Sensitivity
Jaboticabas	2 - 3	55 - 60	12.8 - 15.6	90 - 95			No		
Jackfruit	14 - 45	54 - 56	12.2 - 13	85 - 90			No	M	M
Jaffa Oranges	56 - 84	46 - 50	7.88 - 10	85 - 90			No		
Japanese Eggplant	7	46 - 54	7.8 - 12.2	90 - 95			No		
Jerusalem artichokes	120 - 150	31 - 32	-0.5 - 0	90 - 95			No	VL	L
Jicama	30 - 60	55 - 65	12.8 - 18.3	65 - 70			No	VL	H
Kale	10 - 14	34 - 36	1.1 - 2.2	95 - 100			Yes	VL	M
Kiwano Melons	180	50 - 60	10 - 15.6	90			No		
Kiwifruit	28	32	0	90 - 95	29	-1.7	No	L	H
Kohlrabi	30 - 150	34 - 36	1.1 - 2.2	95 - 100			Yes	VL	L
Kumquats	14 - 28	40	4.4	90 - 95			No		
Langsats	14	52 - 58	11.1 - 14.4	85 - 90			No		
Leeks	60 - 90	32	0	95 - 100	30.7	-0.7	Yes	VL	M
Lemons	14 - 168	45 - 48	7.2 - 8.9	85 - 90	29.4	-1.4	No		
Lettuce	14 - 21	34 - 36	1.1 - 2.2	98 - 100	31.7	0.2	Yes	VL	H
Limes	30 - 60	55	12.8	85 - 90	29.1	-1.6	No		
Limequats	21 - 28	50	10	90 - 95					
Lo Bok	60 - 120	32 - 35	0 - 1.7	95 - 100			No		
Longans	21 - 35	35	1.7	90 - 95			No		
Loquats	14 - 21	32	0	90			No		
Lychees	21 - 35	35 - 36	1.7 - 2.2	90 - 95			No	M	M
Mamey sapotes	14 - 42	55 - 60	12.8 - 15.6	90 - 95			No	H	H
Mangoes	14 - 21	55	12.8	85 - 90	30.3	-0.9	No	M	M
Mangosteen	14 - 25	54 - 56	12.2 - 13.3	85 - 90			No	M	H
Melons, mixed	14 - 21	50	10	90 - 95	30.5	-0.8	No		
Mushrooms	5 - 7	34 - 38	1.1 - 3.3	85 - 90	30.4	-0.9	No		
Nectarines	14 - 21	31 - 32	-0.6 - 0	90 - 95	30.4	-0.9	No	M	H
Okra	7 - 10	43 - 45	6 - 7	85 - 95	28.7	-1.8	No	L	M
Onions, bulb	30 - 180	32	0	65 - 70	30.6	-0.8	No	VL	L
Onions, green	7 - 10	32	0	95 - 100	30.4	-0.9	Yes	L	H
Oranges (Ariz.)	21 - 56	32 - 48	0 - 8.9	85 - 90	30.6	-0.8	No	VL	M
Oranges (Calif.)	21 - 56	45 - 48	7.2 - 8.9	85 - 90	30.6	-0.8	No	VL	M
Oranges (Fla.)	56 - 84	32 - 34	0 - 1.1	85 - 90	30.6	-0.8	No	VL	M
Oranges (Texas)	56 - 84	32 - 48	0 - 8.9	85 - 90	30.6	-0.8	No	VL	M
Papayas	7 - 21	50 - 55	10 - 12.8	85 - 90			No		
Parsley	30 - 60	32	0	95 - 100			Yes		
Parsnips	120 - 150	33 - 35	0.6 - 1.7				Yes		
Passion Fruit	21 - 35	45 - 54	7 - 12.2	85 - 95			No	VL	H
Peaches	14 - 28	31 - 32	-0.6 - 0	90 - 95	30.4	-0.9	No	H	H
Pears	60 - 90	32	0	90 - 95	29.2	-1.6	No	H	H
Peas, pods	7 - 10	32 - 35	0 - 1.7	85 - 95	30.9	-0.6	Yes	VL	M
Pepino Melons	30	40 - 42	4.4 - 5.6	85 - 90			No	L	M

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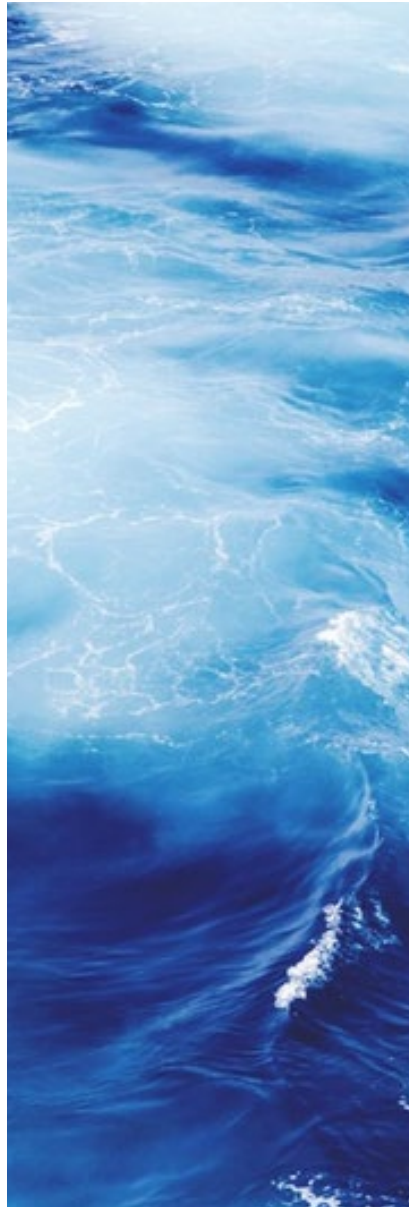
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Peppers, bell	14 - 21	45 - 50	7.2 - 10	85 - 90	30.7	-0.7	No	L	L
Peppers, chili	14 - 21	38 - 44	3.3 - 6.7	60 - 70	30.7	-0.7	No	L	M
Persimmon, fuyu	35 - 84	48 - 50	8.9 - 10	90 - 95				L	H
Persimmon, hachiya	50 - 90	40 - 45	4.4 - 7.2	90 - 95				L	H
Pineapple (mature green)	14 - 36	50 - 55	10 - 12.8	85 - 90	30	-1.1	No		
Pineapple (ripe)	14 - 36	45	7.2	85 - 90	30	-1.1	No	L	L
Plantains	7 - 35	54 - 58	12.2 - 14.4	85 - 95			No	L	H
Plums / Prunes	14 - 28	32	0	90 - 95	30.5	-0.8	No	M	H
Pomegranates	28 - 90	41	5	90 - 95			No		
Potatoes (early crop)	10 - 14	45 - 50	7.2 - 10	90	30.9	-0.6	No	VL	M
Potatoes (late crop)	56 - 140	45 - 50	7.2 - 10	90	30.9	-0.6	No	VL	M
Pummelos	84	45 - 48	7.2 - 8.9	85 - 90			No		
Pumpkins	84 - 160	50 - 60	10 - 15.6	50 - 75	30.5	-0.8	No	L	M
Quinces	60 - 90	31 - 32	-0.5 - 0	90			No		
Radicchio	14 - 21	32 - 34	0 - 1.1	95 - 100			No		
Radishes	10 - 21	32	0	95 - 100	30.7	-0.7	Yes	VL	L
Rambutan	7 - 21	50 - 54	10 - 12.2	85 - 90			No		
Raspberries (black)	2 - 3	32	0	90 - 95	30	-1.1	No	L	L
Raspberries (red)	2 - 3	32	0	90 - 95	30.9	-0.6	No	L	L
Rhubarb	14 - 21	33 - 35	0.6 - 1.7	95 - 100			No	VL	L
Romaine	14 - 21	32	0	95	31.7	-0.2	Yes		
Rutabagas	120 - 180	32	0	98 - 100			No		
Salsify	60 - 120	33 - 35	0.6 - 1.7	95 - 100			No	VL	L
Santol	21	45 - 48	7 - 9	85 - 90			No		
Sapodillas	14 - 21	60 - 68	15.6 - 20	85 - 90			No		
Satsumas	56 - 84	37 - 39	2.8 - 3.6	85 - 90				H	H
Seedless cucumbers	10 - 14	50 - 55	10 - 13	85 - 90			No		
Shallots	180 - 240	32	0	95 - 100			Yes	L	L
Soursop	7 - 14	55	13	85 - 90			No		
Spinach	10 - 14	32	0	95 - 100	31.5	-0.3		VL	H
Squash (soft)	7 - 14	41 - 50	5 - 10	95	31.1	-0.5	No	L	M
Squash (hard)	30 - 180	50 - 55	10 - 12.8	70 - 75	30.5	-0.8	No	L	M
Sugar apples	28	45	7	85 - 90			No	H	H
Strawberries	5 - 7	32	0	90 - 95	30.6	-0.8	No	L	L
Sweet potatoes	120 - 210	55 - 60	12.8 - 15.6	85 - 90			No	VL	L
Tamarillos	28 - 70	32 - 40	0 - 4	85 - 95			No	L	M
Tamarinds	21 - 28	44 - 46	6.7 - 7.8	90 - 95			No	VL	VL
Tangerines	14 - 28	40	4.4	90 - 95	30.1	-1.05	No	VL	M
Tomatoes, mature green	21 - 28	62 - 68	15.6 - 21.1	85 - 88	30.92	-0.6	No	VL	H

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Tomatoes, pink	4 - 7	62 - 68	15.6 - 21.1	85 - 88	31.1	-0.5	No	H	L
Tomatillos	21	55 - 60	12.8 - 15.6	85 - 90			No	VL	M
Turnips	120	32	0	90 - 95			No	VL	L
Uniq fruit	14 - 21	40 - 45	4.4 - 7.2	90 - 95			No		
Water chestnuts	30 - 100	32 - 40	0 - 4.4	85 - 100			No		
Watercress	4 - 21	33 - 35	0.6 - 1.7	95 - 100			Yes	VL	H
Watermelon	14 - 21	50 - 60	10 - 15.6	90	31.3	-0.4	No	VL	H
White sapotes	14 - 21	40	4.4	85 - 90			No		
White asparagus	14 - 21	32 - 36	0 - 2	95 - 100			No		
Winged beans	28	50 - 55	10 - 12.8	90					



## Other Aguar Products

Air Filtration

Water Filtration

Aeroponics

Storage Humidity

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