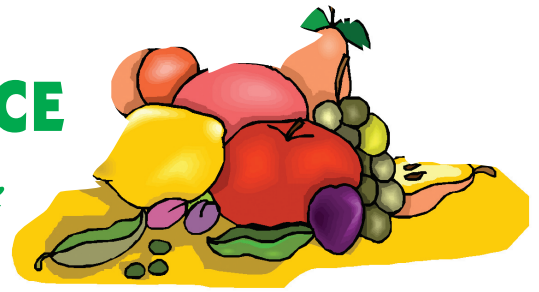


HOW TO STORE FRESH PRODUCE

for premium quality and optimal shelf-life



<u>PRODUCT</u>	<u>IDEAL LOCATION</u>	<u>NEXT BEST LOCATION</u>
Apples*	rear of cooler	front of cooler
Avocado, unripe*	outside	front of cooler
Avocado, ripe*	front of cooler	rear of cooler
Bananas*	outside	outside
Basil	outside	front of cooler
Beans	rear of cooler	front of cooler
Berries	rear of cooler	front of cooler
Broccoli ⁺	rear of cooler	front of cooler
Cabbage	rear of cooler	front of cooler
Cantaloupe*	rear of cooler	front of cooler
Carrots ⁺	rear of cooler	front of cooler
Cauliflower	rear of cooler	front of cooler
Citrus	front of cooler	rear of cooler
Cucumbers ⁺	front of cooler	rear of cooler
Eggplant	front of cooler	rear of cooler
Fresh-cut	rear of cooler	front of cooler
Grapes	rear of cooler	front of cooler
Herbs (not basil)	rear of cooler	front of cooler
Honeydew, unripe*	outside	front of cooler
Honeydew, ripe*	front of cooler	rear of cooler
Lettuces ⁺	rear of cooler	front of cooler
Mushrooms	rear of cooler	front of cooler
Onions	outside	front of cooler
Peppers	front of cooler	rear of cooler
Pineapple	front of cooler	rear of cooler
Potatoes	outside	front of cooler
Spinach	rear of cooler	front of cooler
Squash	front of cooler	rear of cooler
Tomatoes*	outside	front of cooler
Watermelon	outside	front of cooler

turn over to see cooler layout



KEY:

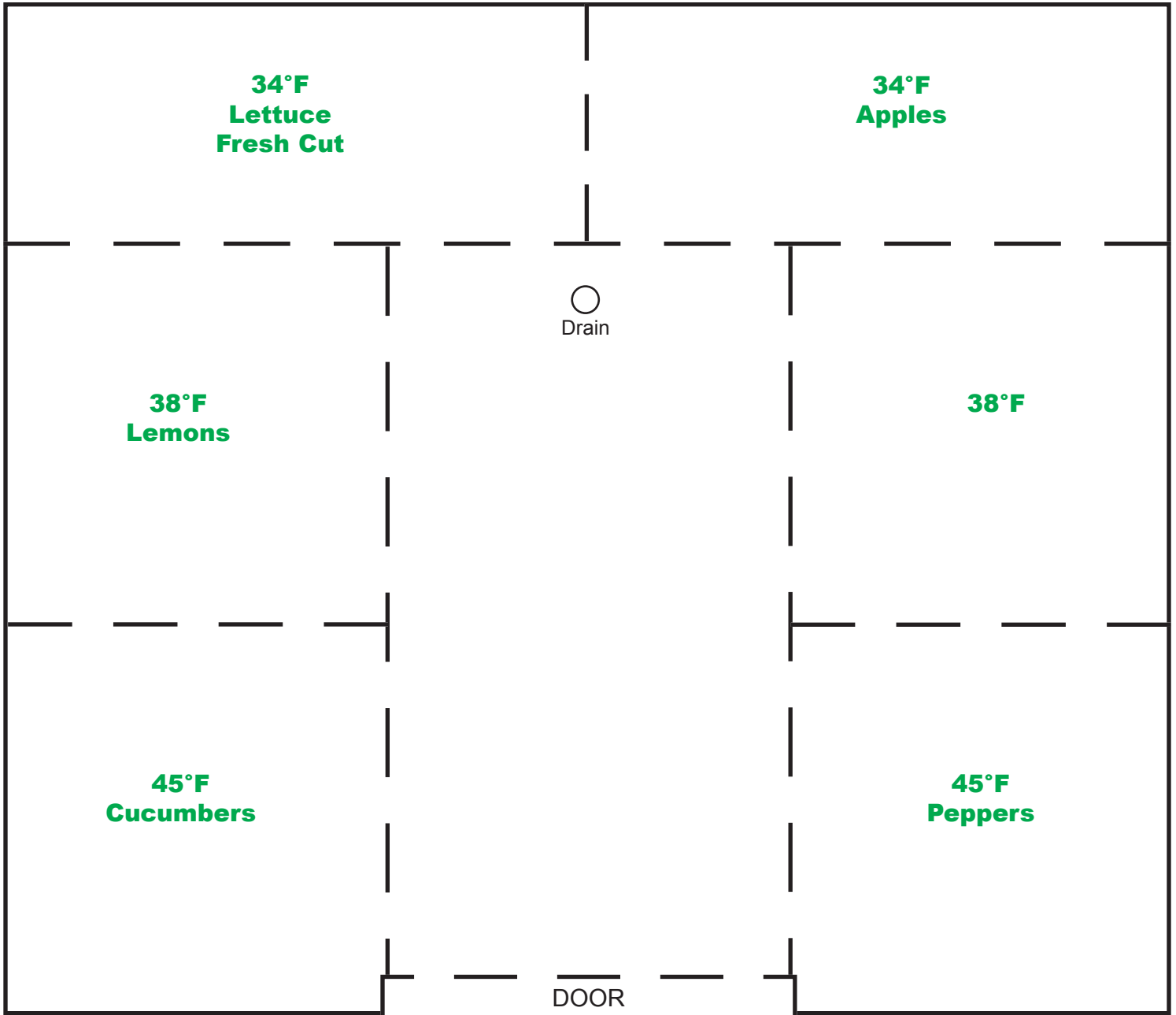
Rear of Cooler	... 33-38°F	* = ethylene generator
Front of Cooler	... 38-43°F	+ = ethylene sensitive
Outside Cooler	... 60-85°F	



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updated 1-08

Produce Storage Guide for a Typical Walk-in Cooler



Outside of Cooler

