

Produce Storage Chart

Fruits & Vegetables	Temperature (°F)	Length of Storage
Asparagus	32-36	2-3 weeks
Apples	32	2-6 months
Beans, snap	40-50	7-10 days
Beets	32	3-5 months
Broccoli	32	10-14 days
Brussels Sprouts	32	3-5 weeks
Cabbage, Early	32	3-6 weeks
Cabbage, Late	32	3-4 months
Cabbage, Chinese	32	1-2 months
Cantaloupe	40	15 days
Carrots, mature	32	4-5 months
Carrots, immature	32	4-6 weeks
Cauliflower	32	2-4 weeks
Celeriac	32	3-4 months
Celery	32	2-3 months
Collards	32	10-14 days
Corn, sweet	32	4-8 days
Cucumbers	40-50	10-14 days
Eggplant	45-50	1 week
Endive, Escarole	32	2-3 weeks
Garlic	32	6-7 months
Grapes	32	4-6 weeks
Kale	32	10-14 days
Leeks, green	32	1-3 months
Lettuce	32	2-3 weeks
Onion	32	6-7 months
Parsley	32	1-2 months
Parsnips	32	2-6 months
Pears	32	2-7 months
Peas, green	32	1-3 weeks
Peppers, hot	50	6 months
Peppers, sweet	45-50	2-3 weeks
Potatoes, early	50	1-3 weeks
Potatoes, late	39	4-9 months
Radishes, spring	32	3-4 weeks
Radishes, winter	32	2-4 months
Rhubarb	32	2-4 weeks
Rutabagas	32	2-4 months
Spinach	32	10-14 days
Squash, winter	50-55	2-6 months
Sweet Potato	55-60	4-6 months
Tomatoes, green	50-70	1-3 weeks
Tomatoes, ripe	45-50	4-7 days
Watermelon	40-50	2-3 weeks