

Short-Term Storage Guidelines For Garden Fresh Vegetables

The storage life of fresh vegetables varies depending upon the crop and the variety. Here are some general short-term storage guidelines.

| Key | LESS THAN 2 WEEKS | 2 TO 4 WEEKS | 4 TO 8 WEEKS | 8 TO 16 WEEKS |
|---|--|---|---|--|
| <p> Store In Refrigerator (No lower than 32°F; humidity, 85 - 90%)</p> <p> Store In Cold Humid Location (No Lower than 45°F; humidity, 85 - 90%)</p> <p> Store In Cool Humid Location (No lower than 50°F; humidity, 85 - 90%)</p> <p> Store In Cold Dry Location (No lower than 32°F; humidity, 65 - 80%)</p> <p> Store In Cool Dry Location (No lower than 50°F; humidity, 65 - 80%)</p> | <p> Asparagus</p> <p> Broccoli</p> <p> Cantaloupe</p> <p> Cauliflower</p> <p> Corn</p> <p> Cucumber</p> <p> Green Onions</p> <p> Kale</p> <p> Leaf Lettuce</p> <p> Lima Beans</p> <p> Okra</p> <p> Parsley</p> <p> Peas</p> <p> Ripe Tomatoes</p> <p> Spinach</p> <p> Watermelon</p> | <p> Artichokes</p> <p> Brussel Sprouts</p> <p> Celery</p> <p> Eggplant</p> <p> Endive</p> <p> Green Beans</p> <p> Head Lettuce</p> <p> Honeydew Melon</p> <p> Peppers</p> <p> Summer Squash</p> | <p> Carrots</p> <p> Green Tomatoes</p> <p> Leeks</p> <p> Radishes</p> <p> Rutabagas</p> <p> Turnips</p> | <p> Beets</p> <p> Cabbage</p> <p> Dry Onions</p> <p> Garlic</p> <p> Mature Potatoes</p> <p> Parsnips</p> <p> Pumpkins</p> <p> Sweet Potatoes</p> <p> Winter Squash</p> |
| |  | | | |