

CROP	Harvest Quality	Storage Temp F	Lowest safe temp	% Relative humidity	Precooling Method	Storage Life Days
Apples		36-40	34-36	90-95	R, F, H	90-240
Asparagus	bracts at tip closed	32-35	32-35	95-100	H, I	14
Basil	fresh, tender leaves	55	40-42	95		7
Beans, snap	seeds developed, plump	45	45	95	R, F, H	7-10
Beans, lima	crisp pods, seeds immature	37-41	34-40	95	R, F, H	7-10
Beets, bunched	crisp fresh leaves	32		95	H, I	14
Beets, root	firm, deep red roots	32		98-100	R	90-150
Blackberries	full color, sweet	31-32		90-95	R, F	2-3
Blueberries	full color, sweet	31-32		90-95	R, F	10-18
Broccoli	firm head, buds not open	32		95-100	I, F, H	10-14
Brussel sprouts	firm sprouts	32		95-100	H, V, I	21-35
Cabbage	crisp, firm, compact head	32		98-100	R, F	30-180
Cantaloupe	full slip, rind color	36-41	36-41	95	H, F	10-14
Carrots, topped	tender, sweet roots	32		98-100	I, R	28-180
Cauliflower	compact, white curds	32		90-98	H, V	20-30
Celery	crisp, tender	32		98-100	I	14-28
Corn, sweet	plump tender kernels	32		95-98	H, I, V	4-6
Cucumbers	crisp, green, firm	50-55	45	95	F, H	10-14
Eggplant	seeds immature; shiny, firm	46-54	45	90-95	R, F	10-14
Endive	fresh, crisp, tender leaves	32		90-95	H, I	14-21
Garlic		32-34		65-75	N	90-210
Brassica Greens	crisp, dark green leaves	32		95	H, I	10-14
Herbs	fresh, crisp, tender leaves	32		95		10-14
Leeks	size, crisp	32		95-100	H, I	60-90
Lettuce	compact head, crisp, tender	32		85-90	H, I	14-21
Mushrooms	size, firm	32		95		12-17
Onions, bulb	firm bulbs, tight necks	32		65-70	N	30-180
Onions, green	crisp stalks, firm white bulbs	32		95-100	H, I	7-10
Parsley	crisp, dark green leaves	32		95	H, I	21
Pears		32		90-95	F, R, H	60-90
Peas, in pods	tender, green, sweet pods	32		95-98	F, H, I	7-10
Peppers, bell	firm, shiny, thick walls	40-55	45	90-95	R, F	12-18
Peppers, hot	firm, shiny, thick walls	45-50	45	60-70	R, F	14-21
Potatoes, early	well shaped, defect free	50-60	38	90	R, F	56-140
Potatoes, late	well shaped, defect free	40-50	38	90	R, F	56-140
Pumpkins	hard rind, good color, heavy	50-60	50	50-75	N	84-160
Radishes with tops	firm, crisp, dark green leaves	32		95	H, I	14-21
Raspberries	full color, sweet	32		90-95	R, F	2-3
Rutabagas	roots firm with smooth surface	32		98-100	R	120-180
Spinach	dark green, fresh, crisp leaves	32		95-100	H, I	10-14
Squash, summer	firm, shiny, right size	41-50		95	R, F	7-14
Squash, winter	hard rind, heavy, good color	50-55	50	50-70	N	84-150
Strawberries	full color, sweet	32		90-95	R, F	5-10
Sweet potatoes		55-60	55	85-90	N	120-210
Tomatoes	firm, uniform coloration	62-68	45-50	90-95	R, F	7-28
Turnips	firm, heavy roots	32		95	R, H, V, I	120-150
Watermelon	crisp, good flesh color, not musk	50-60	40	90	N	14-21

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Sources: USDA Agricultural Marketing Service, Kansas State University Extension and Jim Waltrip at PetoSeed

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CROP	Ethylene Production	Ethylene sensitive	chilling or mishandling injuries	Respiration Rate	ICED
Apples	very high	high	browning, rot, soft	low	
Asparagus	low	low	dull, limp	very high	YES
Basil	low	low	browning, limp	high	NO
Beans, snap	low	moderate	surface pitting, brown streaks, dark tips	high	NO
Beans, lima	low	moderate	yellow to brownish lesions on tips and stalks	high	NO
Beets, bunched	very low	low	limp tops, rots	high	CAN
Beets, root	very low	low	black root, brown spots on rot tips	moderate	YES
Blackberries	low	low	mold		NO
Blueberries	low	low	mold		NO
Broccoli	very low	high	strong odor, yellowish, black rot spots	very high	YES
Brussel sprouts	very low	high	tipburn, black leaf speck, yellowing	high	CAN
Cabbage	very low	high	black spots, tipburn, soft	moderate	
Cantaloupe	high	moderate	soft spots, fusarium rot	moderate	CAN
Carrots, topped	very low	high	rubbery, insect damage, brown lesions	moderate	YES
Cauliflower	very low	high	yellow or brown curds, riciness	high	YES
Celery	very low	moderate	yellowing, limp, rots	moderate	NO
Corn, sweet	very low	low	tough kernels, loss of sugar	very high	YES
Cucumbers	low	high	pitted, watersoaked, yellowing	moderate	NO
Eggplant	low	moderate	browning, shriveling, decay, pitting		NO
Endive	very low	moderate	wilting, yellowing, soft, rots		YES
Garlic	very low	low	rots, soft neck, brown spots	low	NO
Brassica greens	very low	moderate	wilting, yellowing, soft, rots	high	YES
Herbs	very low	moderate	wilting, yellowing, soft, rots		NO
Leeks	very low	moderate	rot around roots, limp		CAN
Lettuce	very low	high	wilting, bolting, tipburn, discoloration	high	NO
Mushrooms	low	moderate	browning, water spots	very high	NO
Onions, bulb	very low	low	soft neck, sprouting, root growth, rots	very low	NO
Onions, green	very low	moderate	limp, yellowing, rots	high	YES
Parsley	very low	high	limp, yellowing, bad odor	high	CAN
Pears	high	high	mushy, soft, rots	moderate	NO
Peas, in pods	very low	moderate	tough, yellowing, limp, yellow	very high	YES
Peppers, bell	low	low	pitting, wilting, rot, soft	moderate	NO
Peppers, hot	low	low	pitting, wilting, rot, soft	moderate	NO
Potatoes, early	very low	moderate	soft rot, scab, surface discoloration	moderate	NO
Potatoes, late	very low	moderate	sprouting, soft rot, scab, discoloration	very low	NO
Pumpkins	low	low	rot, broken handles	moderate	NO
Radishes with tops	very low	moderate	color bleed, pithy, rots	high	CAN
Raspberries	low	low	mold		NO
Rutabagas	very low	low	pitting, rots, water spots	low	CAN
Spinach	very low	high	wilting, yellowing, rots	verh high	YES
Squash, summer	low	moderate	pitting, limp, rots	moderate	NO
Squash, winter	low	low	rots, color loss	moderate	NO
Strawberries	low	low	mold, water spots, limp		NO
Sweet potatoes	very low	low	decay, pitting, discoloration	low	NO
Tomatoes	moderate	high	decay, pitting, antracnose, cracking	moderate	NO
Turnips	very low	low	pitting , water spots, rots	low	YES
Watermelon	low	high	rots, anthracnose		

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