

Garden Produce Storage Chart

Produce Type	Approximate Storage Life	Optimum Temperature	Freezing Temperature	Optimum Humidity	Ethylene Production	Ethylene Sensitivity
Apples	2-6 months	30-32	29.3	90-95%	Very High	High
Beet	4-12 months	30-32	30	95-100%	Very Low	Low
Brussels Sprouts	2-4 months	30-32	30.5	95-100	Very Low	High
Cabbage	5-6 months	32	30.4	95-100%	Very Low	High
Carrots	3-6 months	32	29.5	98-100%	Very Low	High
Garlic	6-7 months	30-32	28.4	65-70%	Very Low	Low
Leek	2 months	32	30.7	95-100%	Very Low	Moderate
Melons	2-4 weeks	45-50	30	85-90	Moderate	High
Onions	1-8 months	32	30.6	65-70%	Very Low	Low
Pear	2-7 months	30-32	29	90-95%	High	High
Pepper	3-6 weeks	40-50	30.6	95-100%	Low	Moderate
Potato	5-10 months	40-46	30.5	95-98%	Very Low	Moderate
Salsify	2-4 months	32	30.1	95-98%	Very Low	Low
Squash, winter	2-3 months	50-60	30.5	50-70%	Low	Moderate
Tomato, mature green	2-6 weeks	50-55	31.0	90-95%	Very Low	High
Tomato, firm ripe	1-3 weeks	45-50	31.0	85-90	High	Low