



Storing MI Fresh Produce

MICHIGAN STATE
UNIVERSITY

Extension

Storing Location	Fruit and Melons		Vegetables		
Store in refrigerator	Apples Apricots Blackberries Blueberries Cherries Cranberries Grapes Pears Raspberries	Rhubarb Strawberries All sliced and cut fruit	Asparagus Beets Broccoli Brussels sprouts Cabbage Carrots Cauliflower Celery Greens	Onions/scallions Green/wax beans Herbs (not basil) Kale Leafy vegetables Leeks Lettuce Mushrooms Peas	Radishes Spinach Sprouts Summer squash Sweet corn All sliced and cooked vegetables
Ripen on the counter first, then store in the refrigerator	Nectarines Peaches Pears Plums				
Store only at room temperature	Watermelon Honeydew melon Cantaloupe		Basil (in water) Cucumbers [†] Eggplant [†] Garlic* Kohlrabi	Parsnips Peppers [†] Potatoes* Pumpkins Rutabaga	Sweet potatoes* Tomatoes Turnips Winter squash

*Store garlic, potatoes and sweet potatoes in a well-ventilated area in the pantry. Protect potatoes from light to avoid greening.

[†]Cucumbers, eggplant and peppers can be kept in the refrigerator for 1 to 3 days if they are used soon after removal from the refrigerator.

Wash produce right before use. Washing too far in advance removes some of nature's natural preservatives.

Format courtesy of University of California Postharvest Technology Center

michiganfresh.msue.msu.edu

