

	Temperature (F)	% Relative humidity	Precooling Method	Storage Life Days	Ethylene sensitive
Apples	30-40	90-95	R, F, H	90-240	Y
Apricots	32	90-95	R, H, F	7-14	Y
Asparagus	32-35	95-100	H, I, V	14-21	Y
Avocados	40-55	85-90	H, F	14-28	Y
Bananas	56-58	90-95	F, R	7-28	Y
Beans, snap	40-45	95	R, F, H, V	10-14	Y
Beans, lima	37-41	95	F, H	7-10	N
Beets, root	32	98-100	R, F	90-150	N
Blackberries	31-32	90-95	R, F, H	2-3	N
Blueberries	31-32	90-95	R, F, H	10-18	N
Broccoli	32	95-100	I, F, H	10-14	Y
Brussel sprouts	32	95-100	H, V, I	21-35	Y
Cabbage	32	98-100	R, F, V	90-180	Y
Cantaloupe	36-41	95	H, F	10-14	Y
Carrots, topped	32	98-100	I, R, V	28-180	Y
Cauliflower	32	90-98	H, V	20-30	N
Celery	32	98-100	I, V, H	14-28	Y
Cherries, sweet	30-31	90-95	H, F	14-21	N

	Temperature (F)	% Relative humidity	Precooling Method	Storage Life Days	Ethylene sensitive
Corn, sweet	32	95-98	H, I, V	4-6	N
Cranberries	36-40	90-95	H, F	60-120	
Cucumbers	50-55	95	F, H	10-14	Y
Eggplant	46-54	90-95	R, F	10-14	Y
Endive	32	90-95	H, I	14-21	Y
Garlic	32-34	65-75	N, R, F	90-210	
Grapefruit	50-60	85-90	R, F	28-42	
Grapes	32	85	H, F, R	56-180	
Kiwifruit	32	95-100	H, F, R	28-84	Y
Leeks	32	95-100	H, I, V	60-90	Y
Lemons	50-55	85-90	H, F, R	30-180	
Lettuce	32	85-90	H, I, V	14-21	Y
Limes	48-50	85-90	R, H, F	21-35	
Mushrooms	32	95	V, F, R	12-17	
Nectarines	31-32	95	F, H	14-18	Y
Okra	45-50	90-95	H, F, R	7-14	
Onions, bulb	32	65-70	N, R, F	30-180	
Onions, green	32	95-100	H, I	7-10	
Oranges	32-48	85-90	F, R, H	21-56	
Peaches	31-32	90-95	F, H, R	14-28	Y

	Temperature (F)	% Relative humidity	Precooling Method	Storage Life Days	Ethylene sensitive
Pears	32	90-95	F, R, H	60-90	Y
Peas, in pods	32	95-98	F,H,I	7-10	Y
Peppers, bell	40-55	90-95	R, F,V	12-18	Y
Peppers, hot	45-50	60-70	R, F	14-21	Y
Pineapple	45-55	85-90	F,R,H	14-36	
Plums	32	90-95	F, H	14-28	Y
Potatoes, early	50-60	90	R, F	56-140	
Potatoes,	40-50	90	R, F	56-140	Y
Pumpkins	50-60	50-75	N	84-160	
Raspberries	32	90-95	R, F	2-3	Y
Rutabagas	32	98-100	R	120-180	
Spinach	32	95-100	H, I ,V	10-14	Y
Squash, summer	41-50	95	R, F	7-14	Y
Squash, winter	50-55	50-70	N	84-150	
Strawberries	32	90-95	R, F	5-10	
Sweet potatoes	55-60	85-90	N	120-210	Y
Tangerines	40	90-95	F,R	14-28	

	Temperature (F)	% Relative humidity	Precooling Method	Storage Life Days	Ethylene sensitive
Tomatoes	62-68	90-95	R, F	7-28	Y
Turnips	32	95	R, H, V, I	120-150	
Watermelon	50-60	90	N ,R,F	14-21	