



# Storing MI Fresh Produce

MICHIGAN STATE UNIVERSITY

Extension

Storing Location	Fruit	Vegetables
<b>Store in refrigerator</b>	Apples (3 weeks) Apricots Blackberries Blueberries Cherries Cranberries Grapes  Pears Raspberries Strawberries  All sliced and cut fruit	Artichokes Asparagus Beets Broccoli Brussels sprouts Cabbage Carrots Cauliflower Celery Greens  Green onions/scallions Green/wax beans Herbs (not basil) Kale Leafy vegetables Leeks Lettuce Lima beans Mushrooms  Peas Radishes Rhubarb Spinach Sprouts Summer squash Sweet corn  All sliced and cooked vegetables
<b>Ripen on the counter first, then store in the refrigerator</b>	Nectarines Peaches Pears Plums	
<b>Store only at room temperature</b>	Apples (4-6 weeks) Watermelon Honeydew melon Cantaloupe	Basil (in water) Cucumbers <sup>†</sup> Eggplant <sup>†</sup> Garlic* Kohlrabi  Onions (yellow, red, white) Parsnips Peppers <sup>†</sup> Potatoes*  Pumpkins Rutabaga Sweet potatoes* Tomatoes Turnips Winter squash

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

<sup>†</sup>Cucumbers, eggplant and peppers have a short storage life and should be used within 1-3 days of refrigeration.

Wash produce right before use under cool running water. Use a vegetable brush on tough skinned produce. Washing too far in advance removes some of nature's natural preservatives.

Format courtesy of University of California Postharvest Technology Center

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