

PROPERTIES AND RECOMMENDED CONDITIONS FOR LONG-TERM STORAGE OF FRESH FRUITS AND VEGETABLES

Listed alphabetically according to scientific name

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Scientific name	Common name	Storage temperature		Relative humidity %	Highest freezing temperature		Ethylene production*	Ethylene sensitivity**	Approximate storage-life	Observations and beneficial CA conditions
		°C	°F		°C	°F				
<i>Abelmoschus esculentus</i>	Okra	7-10	45-50	90-95	-1.8	28.7	L	M	7-10 days	air + 4-10%CO ₂
<i>Achras sapota</i>	Sapodilla, Chicosapote	15-20	59-68	85-90			H	H	2 weeks	
<i>Actinidia chinensis</i>	Kiwifruit; Chinese gooseberry	0	32	90-95	-0.9	30.4	L	H	3-5 months	1-2% O ₂ + 3-5% CO ₂
<i>Agaricus, other genera</i>	Mushrooms	0	32	90	-0.9	30.4	VL	M	7-14 days	3-21%O ₂ + 5-15%CO ₂
<i>Aglaia sp.; Lansium sp.</i>	Langsat; Lanzone	11-14	52-58	85-90					2 weeks	
<i>Allium cepa</i>	Onions									
	Mature bulbs, dry	0	32	65-70	-0.8	30.6	VL	L	1-8 months	1-3% O ₂ + 5-10% CO ₂
	Green onions	0	32	95-100	-0.9	30.4	L	H	3 weeks	2-4% O ₂ + 10-20% CO ₂
<i>Allium cepa var ascalonicum</i>	Shallots	0-2.5	32-36	65-70	-0.7	30.7	L	L		
<i>Allium porrum</i>	Leek	0	32	95-100	-0.7	30.7	VL	M	2 months	1-2% O ₂ +2-5% CO ₂
<i>Allium sativum</i>	Garlic bulb	-1-0	30-32	65-70	-2.0	28.4	VL	L	6-7 months	0.5%O ₂ + 5-10%CO ₂
<i>Allium schoenoprasum</i>	Chives	0	32	95-100	-0.9	30.4	L	H	2-3 weeks	5-10%O ₂ + 5-10% CO ₂
<i>Amaranthus spp.</i>	Amaranth; Pigweed	0-2	32-36	95-100			VL	M	10-14 days	
<i>Anacardium occidentale</i>	Cashew apple	0-2	32-36	85-90					5 weeks	
<i>Ananas comosus</i>	Pineapple	7-13	45-55	85-90	-1.1	30.0	L	L	2-4 weeks	2-5% O ₂ + 5-10% CO ₂
<i>Anethum graveolens</i>	Dill	0	32	95-100	-0.7	30.7	VL	H	1-2 weeks	5-10%O ₂ + 5-10% CO ₂
<i>Annona cherimola</i>	Cherimoya; Custard apple	13	55	90-95	-2.2	28.0	H	H	2-4 weeks	3-5%O ₂ + 5-10% CO ₂
<i>Annona muricata</i>	Soursop	13	55	85-90			H	H	1-2 weeks	3-5%O ₂ + 5-10% CO ₂
<i>A. squamosa x A. cherimola</i>	Atemoya	13	55	85-90			H	H	2-4 weeks	3-5%O ₂ + 5-10% CO ₂
<i>Annona squamosa;</i> <i>Annona spp.</i>	Sweetsop; Sugar apple; Custard apple	7	45	85-90			H	H	4 weeks	
<i>Apium graveolens var. Dulce</i>	Celery	0	32	98-100	-0.5	31.1	VL	M	1-2 months	1-4%O ₂ + 3-5%CO ₂
<i>Apium graveolens var. Rapaceum</i>	Celeriac	0	32	98-100	-0.9	30.3	VL	L	6-8 months	2-4%O ₂ + 2-3%CO ₂
<i>Armoracia rusticana</i>	Horseradish	-1 to 0	30-32	98-100	-1.8	28.7	VL	L	10-12 mo.	
<i>Artocarpus altilis</i>	Breadfruit	13-15	55-59	85-90					2-4 weeks	
<i>Artocarpus heterophyllus</i>	Jackfruit	13	55	85-90			M	M	2-4 weeks	
<i>Asparagus officinalis</i>	Asparagus	2.5	36	95-100	-0.6	31.0	VL	M	2-3 weeks	5-12% CO ₂ in air
<i>Averrhoa carambola</i>	Carambola, Starfruit	9-10	48-50	85-90	-1.2	29.8			3-4 weeks	
<i>Beta vulgaris</i>	Beet, bunched	0	32	98-100	-0.4	31.3	VL	L	10-14 days	
<i>Beta vulgaris</i>	Beet, topped	0	32	98-100	-0.9	30.3	VL	L	4 months	
<i>Beta vulgaris var. Cicla</i>	Chard	0	32	95-100			VL	H	10-14 days	
<i>Brassica alboglabra</i>	Chinese broccoli; Gailan	0	32	95-100			VL	H	10-14 days	
<i>Brassica campestris var. Pekinensis</i>	Chinese cabbage; Napa cabbage	0	32	95-100	-0.9	30.4	VL	M-H	2-3 months	1-2% O ₂ + 0-5% CO ₂

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<i>B. campestris</i> var. <i>Rapifera</i>	Turnip root	0	32	95	-1.0	30.1	VL	L	4-5 months	
<i>Brassica chinensis</i>	Bok choy	0	32	95-100			VL	H	3 weeks	
<i>Brassica juncea</i>	Mustard greens	0	32	90-95			VL	H	7-14 days	
<i>Brassica napus</i> var. <i>Napobrassica</i>	Rutabaga	0	32	98-100	-1.1	30.1	VL	L	4-6 months	
<i>Brassica oleracea</i> var. <i>Acephala</i>	Collards, Kale	0	32	95-100	-0.5	31.1	VL	H	10-14 days	
<i>Brassica oleracea</i> var. <i>Botrytis</i>	Cauliflower	0	32	95-98	-0.8	30.6	VL	H	3-4 weeks	2-5% O2 + 2-5% CO2
<i>Brassica oleracea</i> var. <i>Capitata</i>	Common cabbage, early	0	32	98-100	-0.9	30.4	VL	H	3-6 weeks	
“ “	late crop	0	32	95-100	-0.9	30.4	VL	H	5-6 months	3-5% O2 + 3-7% CO2
<i>Brassica oleracea</i> var. <i>Gemnifera</i>	Brussels sprouts	0	32	95-100	-0.8	30.5	VL	H	3-5 weeks	1-2% O2 + 5-7% CO2
<i>Brassica oleracea</i> var. <i>Gongylodes</i>	Kohlrabi	0	32	98-100	-1.0	30.2	VL	L	2-3 months	no CA benefit
<i>Brassica oleracea</i> var. <i>Italica</i>	Broccoli	0	32	95-100	-0.6	31.0	VL	H	10-14 days	1-2% O2 + 5-10% CO2
<i>Calocarpum mammosum</i>	Mamey sapote	13-15	55-59	90-95			H	H	2-3 weeks	
<i>Capsicum annuum</i>	Bell Pepper, Paprika	7-10	45-50	95-98	-0.7	30.7	L	L	2-3 weeks	2-5% O2 + 2-5% CO2
<i>Capsicum annuum</i> ; <i>C. frutescens</i>	Hot peppers, Chiles	5-10	41-50	85-95	-0.7	30.7	L	M	2-3 weeks	3-5% O2 + 5-10% CO2
<i>Carica candamarcensis</i>	Babaco, Mt. Papaya	7	45	85-90					1-3 weeks	
<i>Carica papaya</i>	Papaya	7-13	45-55	85-90	-0.9	30.4	M	M	1-3 weeks	2-5% O2 + 5-8% CO2
<i>Casimiroa edulis</i>	White sapote	20	68	85-90	-2.0	28.4			2-3 weeks	
<i>Chenopodium ambrosioides</i>	Epazote	0-5	32-41	90-95			VL	M	1-2 weeks	
<i>Chrysophyllum cainito</i>	Caimito, Star apple	3	38	90	-1.2	29.9			3 weeks	
<i>Cichorium endivia</i>	Endive, Escarole	0	32	95-100	-0.1	31.7	VL	M	2-4 weeks	
<i>Cichorium intybus</i>	Belgian endive; Witloof chicory	2-3	36-38	95-98			VL	M	2-4 weeks	light causes greening; 3-4%O2 + 4-5%CO2
<i>Cichorium intybus</i>	Radicchio	0-1	32-34	95-100					4-8 weeks	
<i>Citrullus vulgaris</i>	Watermelon	10-15	50-59	90	-0.4	31.3	VL	H	2-3 weeks	no CA benefit
<i>Citrus aurantifolia</i> ; <i>Citrus latifolia</i>	Lime, Mexican, Tahiti or Persian	9-10	48-50	85-90	-1.6	29.1			6-8 weeks	5-10%O2 + 0-10%CO2
<i>Citrus aurantium</i>	Seville or sour orange	10	50	85-90	-0.8	30.6	L	M	12 weeks	
<i>Citrus grandis</i>	Pummelo	7-9	45-48	85-90	-1.6	29.1			12 weeks	
<i>Citrus limon</i>	Lemon	10-13	50-55	85-90	-1.4	29.4			1-6 months	5-10%O2 + 0-10%CO2
<i>Citrus paradisi</i>	Grapefruit									3-10% O2 + 5-10% CO2
	CA, AZ, dry areas	14-15	58-59	85-90	-1.1	30.0	VL	M	6-8 weeks	
	FL, humid areas	10-15	50-59	85-90	-1.1	30.0	VL	M	6-8 weeks	
<i>Citrus reticulata</i> x <i>paradisi</i>	Tangelo, Minneola	7-10	45-50	85-95	-0.9	30.3			2-4 weeks	
<i>Citrus reticulata</i>	Tangerine, Mandarin	4-7	40-45	90-95	-1.1	30.1	VL	M	2-4 weeks	
<i>Citrus reticulata</i> x <i>Fortunella</i> sp.	Calamondin orange	9-10	48-50	90	-2.0	28.3			2 weeks	
<i>Citrus sinensis</i>	Orange									5-10% O2 + 0-5% CO2
	CA, AZ, dry areas	3-9	38-48	85-90	-0.8	30.6	VL	M	3-8 weeks	
	FL; humid regions	0-2	32-36	85-90	-0.8	30.6	VL	M	8-12 weeks	
	Blood orange	4-7	40-44	90-95	-0.8	30.6			3-8 weeks	

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<i>Cocos nucifera</i>	Coconut	0-2	32-36	80-85	-0.9	30.4			1-2 months	
<i>Colocasia esculenta</i>	Taro, Cocoyam, Eddoe, Dasheen	7-10	45-50	85-90	-0.9	30.3			4 months	no CA benefit
<i>Coriandrum sativum</i>	Cilantro, Chinese parsley	0-1	32-34	95-100			VL	H	2 weeks	3%O2 +7-10%CO2; air + 7-10%CO2
<i>Cucumis metuliferus</i>	African horned melon; Kiwano	13-15	55-59	90			L	M	3-6 months	
<i>Cucumis sativus</i>	Cucumber	10-12	50-54	85-90	-0.5	31.1	L	H	10-14 days	3-5% O2 + 0-5% CO2
<i>Cucumis sativus</i>	Pickling cucumber	4	40	95-100			L	H	7 days	3-5% O2 + 3-5% CO2
<i>Cucurbita maxima</i>	Pumpkin	12-15	54-59	50-70	-0.8	30.5	L	M	2-3 months	
<i>Cucurbita melo</i> var. <i>reticulatus</i>	Cantaloupes and other netted melons	2-5	36-41	95	-1.2	29.9	H	M	2-3 weeks	3-5% O2 + 10-15% CO2
<i>Cucurbita melo</i>	Casaba melon	7-10	45-50	85-90	-1.0	30.3	L	L	3-4 weeks	3-5% O2 + 5-10% CO2
<i>Cucurbita melo</i>	Crenshaw melon	7-10	45-50	85-90	-1.1	30.1	M	H	2-3 weeks	3-5% O2 + 5-10% CO2
<i>Cucurbita melo</i>	Honeydew & Orange-flesh melons	5-10	41-50	85-90	-1.1	30.1	M	H	3-4 weeks	3-5% O2 + 5-10% CO2
<i>Cucurbita melo</i>	Persian melon	7-10	45-50	85-90	-0.8	30.6	M	H	2-3 weeks	3-5% O2 + 5-10% CO2
<i>Cucurbita moschata</i> ; <i>C. maxima</i>	Winter (hard rind) squash; Calabash	12-15	54-59	50-70	-0.8	30.5	L	M	2-3 months	large differences among varieties
<i>Cucurbita pepo</i>	Summer (soft rind) squash; Courgette	7-10	45-50	95	-0.5	31.1	L	M	1-2 weeks	3-5% O2 + 5-10% CO2
<i>Cydonia oblonga</i>	Quince	-0.5-0	31-32	90	-2.0	28.4	L	H	2-3 months	
<i>Cynara scolymus</i>	Globe artichoke	0	32	95-100	-1.2	29.9	VL	L	2-3 weeks	2-3% O2 + 3-5% CO2
<i>Cyphomandra betacea</i>	Tamarillo, Tree tomato	3-4	37-40	85-95			L	M	10 weeks	
<i>Daucus carota</i>	Carrots, topped	0	32	98-100	-1.4	29.5	VL	H	3-6 months	no CA benefit; ethylene causes bitterness
	Carrots, bunched	0	32	98-100	-1.4	29.5	VL	H	10-14 days	ethylene causes bitterness
<i>Dimocarpus longan</i> = <i>Euphoria longan</i>	Longan	4-7	39-45	90-95	-2.4	27.7			2-4 weeks	
<i>Dioscorea</i> spp.	Yam	15	59	70-80	-1.1	30.0	VL	L	2-7 months	
<i>Diospyros ebenaster</i>	Black sapote	13-15	55-59	85-90	-2.3	27.8			2-3 weeks	
<i>Diospyros kaki</i>	Persimmon; Kaki									3-5% O2 + 5-8% CO2
	Fuyu	0	32	90-95	-2.2	28.1	L	H	1-3 months	
	Hachiya	0	32	90-95	-2.2	28.1	L	H	2-3 months	
<i>Durio zibethinus</i>	Durian	4-6	39-42	85-90					6-8 weeks	3-5%O2 + 5-15% CO2
<i>Eleocharis dulcis</i>	Water chestnut	1-2	32-36	85-90					2-4 months	
<i>Eriobotrya japonica</i>	Loquat	0	32	90	-1.9	28.6			3 weeks	
<i>Eruca vesicaria</i> var. <i>sativa</i>	Arugula	0	32	95-100			VL	H	7-10 days	
<i>Eugenia cauliflora</i>	see <i>Myrciaria cauliflora</i>									
<i>Euphoria longan</i>	see <i>Dimocarpus longan</i>									
<i>Feijoa sellowiana</i>	Feijoa, Pineapple guava	5-10	41-50	90			M	L	2-3 weeks	

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<i>Ficus carica</i>	Fig	-0.5-0	31-32	85-90	-2.4	27.6	M	L	7-10 days	5-10%O2 + 15-20%CO2
<i>Foeniculum vulgare</i>	Anise; Fennel	0-2	32-36	90-95	-1.1	30.0			2-3 weeks	
<i>Fortunella japonica</i>	Kumquat	4	40	90-95					2-4 weeks	
<i>Fragaria spp.</i>	Strawberry	0	32	90-95	-0.8	30.6	L	L	7-10 days	5-10% O2 + 15-20% CO2
<i>Garcinia mangostana</i>	Mangosteen	13	55	85-90			M	H	2-4 weeks	
<i>Helianthus tuberosus</i>	Jerusalem artichoke	-0.5-0	31-32	90-95	-2.5	27.5	VL	L	4 months	
<i>Ipomea batatas</i>	Sweetpotato, "Yam"	13-15	55-59	85-95	-1.3	29.7	VL	L	4-7 months	
<i>Lactuca sativa</i>	Lettuce	0	32	98-100	-0.2	31.7	VL	H	2-3 weeks	2-5% O2 + 0% CO2
<i>Lepidium sativum</i> ; <i>Nasturtium officinales</i>	Watercress; Gardencress	0	32	95-100	-0.3	31.5	VL	H	2-3 weeks	
<i>Litchi chinensis</i>	Lychee, Litchi	1-2	34-36	90-95			M	M	3-5 weeks	3-5%O2 + 3-5%CO2
<i>Luffa spp.</i>	Luffa; Chinese okra	10-12	50-54	90-95			L	M	1-2 weeks	
<i>Lycopersicon esculentum</i>	Tomato									
	Mature-green	10-13	50-55	90-95	-0.5	31.0	VL	H	2-5 weeks	3-5%O2 + 2-3%CO2
	Firm-ripe	8-10	46-50	85-90	-0.5	31.0	H	L	1-3 weeks	3-5%O2 + 3-5%CO2
<i>Malpighia glabra</i>	Acerola; Barbados Cherry	0	32	85-90	-1.4	29.4			6-8 weeks	
<i>Malus pumila</i>	Apple									2-3% O2 + 1-2% CO2
chilling sensitive	Yellow Newtown, Grimes Golden, McIntosh	4	40	90-95	-1.5	29.3	VH	H	1-2 months	
not chilling sensitive		-1.1-0	30-32	90-95	-1.5	29.3	VH	H	3-6 months	
<i>Mangifera indica</i>	Mango	13	55	85-90	-1.4	29.5	M	M	2-3 weeks	3-5%O2 + 5-10%CO2
<i>Manihot esculenta</i>	Cassava, Yucca, Manioc	0-5	32-41	85-90			VL	L	1-2 months	no CA benefit
<i>Medicago sativa</i>	Alfalfa sprouts	0	32	95-100					7 days	
<i>Mentha spp.</i>	Mint	0	32	95-100			VL	H	2-3 weeks	5-10%O2 + 5-10% CO2
<i>Momordica charantia</i>	Bittermelon; Bitter gourd	10-12	50-54	85-90			L	M	2-3 weeks	2-3%O2 + 5% CO2
<i>Musa paradisiaca</i> var. <i>paradisiaca</i>	Plantain	13-15	55-59	90-95	-0.8	30.6	L	H	1-5 weeks	
<i>Musa paradisiaca</i> var. <i>sapientum</i>	Banana	13-15	55-59	90-95	-0.8	30.6	M	H	1-4 weeks	2-5% O2 + 2-5% CO2
<i>Myrciaria cauliflora</i> = <i>Eugenia cauliflora</i>	Jaboticaba	13-15	55-59	90-95					2-3 days	
<i>Nasturtium officinales</i>	see <i>Lepidium sativum</i>									
<i>Nephelium lappaceum</i>	Rambutan	12	54	90-95			H	H	1-3 weeks	3-5%O2 + 7-12% CO2
<i>Ocimum basilicum</i>	Basil	10	50	90			VL	H	7 days	2%O2 + 0 to<10%CO2
<i>Olea europea</i>	Olives, fresh	5-10	41-50	85-90	-1.4	29.4	L	M	4-6 weeks	2-3% O2 + 0-1% CO2
<i>Opuntia spp.</i>	Cactus pads or stems; Nopalitos	5-10	41-50	90-95			VL	M	2-3 weeks	
<i>Opuntia spp.</i>	Cactus fruit; Prickly pear fruit	5	41	85-90	-1.8	28.7	VL	M	2-6 weeks	2%O2 +2-5%CO2

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<i>Origanum vulgare</i>	Oregano	0-5	32-41	90-95			VL	M	1-2 weeks	
<i>Pachyrrhizus erosus</i>	Jicama, Yambean	13-18	55-65	85-90			VL	L	1-2 months	
<i>Passiflora spp.</i>	Passionfruit	10	50	85-90			VH	M	3-4 weeks	
<i>Pastinaca sativa</i>	Parsnips	0	32	95-100	-0.9	30.4	VL	H	4-6 months	ethylene causes bitterness
<i>Perilla frutescens</i>	Perilla, Shiso	10	50	95			VL	M	7 days	
<i>Persea americana</i>	Avocado									
	cv Fuerte, Hass	3-7	37-45	85-90	-1.6	29.1	H	H	2-4 weeks	2-5%O2 + 3-10% CO2
	cv. Fuchs, Pollock	13	55	85-90	-0.9	30.4	H	H	2 weeks	
	cv. Lula, Booth	4	40	90-95	-0.9	30.4	H	H	4-8 weeks	
<i>Petroselinum crispum</i>	Parsley	0	32	95-100	-1.1	30.0	VL	H	1-2 months	
<i>Phaseolus lunatus</i>	Lima beans	5-6	41-43	95	-0.6	31.0	L	M	5-7 days	
<i>Phaseolus sp.</i>	Bean sprouts	0	32	95-100					7-9 days	
<i>Phaseolus vulgaris</i>	Snap bean; Wax bean; Green bean	4-7	40-45	95	-0.7	30.7	L	M	7-10 days	2-3% O2 + 4-7% CO2
<i>Phoenix dactylifera</i>	Date	-18-0	0-32	75	-15.7	3.7	VL	L	6-12 months	
<i>Physalis ixocarpa</i>	Tomatillo; Husk Tomato	7-13	45-55	85-90			VL	M	3 weeks	
<i>Pisum sativum</i>	Peas in pods; Snow, Sugar & Snap peas	0	32	95-98	-0.6	30.9	VL	M	1-2 weeks	2-3% O2 + 2-3% CO2
<i>Pouteria campechiana</i>	Canistel, Eggfruit	13-15	55-59	85-90	-1.8	28.7			3 weeks	
<i>Prunus armeniaca</i>	Apricot	-0.5-0	31-32	90-95	-1.1	30.0	M	H	1-3 weeks	2-3% O2 + 2-3% CO2
<i>Prunus avium</i>	Cherries, Sweet	-1 to 0	30-32	90-95	-2.1	28.2			2-3 weeks	10-20% O2 + 20-25% CO2
<i>Prunus cerasus</i>	Cherries, Sour	0	32	90-95	-1.7	29.0			3-7 days	3-10% O2 + 10-12% CO2
<i>Prunus domestica</i>	Plums and Prunes	-0.5 – 0	31-32	90-95	-0.8	30.5	M	M	2-5 weeks	1-2%O2 + 0-5%CO2
<i>Prunus persica</i>	Nectarine	-0.5-0	31-32	90-95	-0.9	30.3	M	M	2-4 weeks	1-2% O2 + 3-5% CO2; Internal breakdown 3-10°C
<i>Prunus persica</i>	Peach	-0.5-0	31-32	90-95	-0.9	30.3	M	M	2-4 weeks	1-2%O2 + 3-5%CO2; Internal breakdown 3-10°C
<i>Psidium guajava</i>	Guava	5-10	41-50	90			L	M	2-3 weeks	
<i>Psophocarpus tetragonolobus</i>	Winged bean	10	50	90					4 weeks	
<i>Punica granatum</i>	Pomegranate	5-7	41-45	90-95	-3.0	26.6	VL	L	2-3 months	3-5%O2 + 5-10%CO2
<i>Pyrus communis</i>	Pear, European	-1.5 to 0.5	29-31	90-95	-1.7	29.0	H	H	2-7 months	Cultivar variations; 1-3% O2 + 0-5% CO2
<i>Pyrus serotina; P. pyrifolia</i>	Asian Pear, Nashi	1	34	90-95	-1.6	29.2	H	H	4-6 months	1-5%O2 + 0-4% CO2
<i>Raphanus sativus</i>	Daikon; Lo Bok; Oriental radish	0-1	32-34	95-100			VL	L	4 months	
<i>Raphanus sativus</i>	Radish	0	32	95-100	-0.7	30.7	VL	L	1-2 months	1-2%O2 + 2-3%CO2
<i>Raphanus sp.</i>	Radish sprouts	0	32	95-100					5-7 days	
<i>Rheum rhaponticum</i>	Rhubarb	0	32	95-100	-0.9	30.3	VL	L	2-4 weeks	
<i>Ribes grossularia</i>	Gooseberry	-0.5-0	31-32	90-95	-1.1	30.0	L	L	3-4 weeks	

Scientific name	Common name	Storage temperature		Relative humidity	Highest freezing temperature		Ethylene production*	Ethylene sensitivity**	Approximate storage-life	Observations and beneficial CA conditions
		°C	°F	%	°C	°F				
<i>Ribes sativum</i> ; <i>R. nigrum</i> ; <i>R. rubrum</i>	Currants	-0.5-0	31-32	90-95	-1.0	30.2	L	L	1-4 weeks	CA can extend storage life to 3-6 months
<i>Rubus idaeus</i>	Raspberries	-0.5-0	31-32	90-95	-0.9	30.4	L	L	3-6 days	5-10% O2 + 15-20% CO2
<i>Rubus spp.</i>	Blackberries	-0.5-0	31-32	90-95	-0.8	30.6	L	L	3-6 days	5-10% O2 + 15-20% CO2
<i>Rubus spp.</i>	Dewberry	-0.5-0	31-32	90-95	-1.3	29.7	L	L	2-3 days	
<i>Rubus spp.</i>	Elderberry	-0.5-0	31-32	90-95	-1.1	30.0	L	L	5-14 days	
<i>Rubus spp.</i>	Loganberry	-0.5-0	31-32	90-95	-1.7	28.9	L	L	2-3 days	
<i>Salvia officinalis</i>	Sage	0	32	90-95					2-3 weeks	
<i>Scorzonera hispanica</i>	Black salsify; Scorzonera	0-1	32-34	95-98			VL	L	6 months	
<i>Sechium edule</i>	Chayote	7	45	85-90					4-6 weeks	
<i>Solanum melongena</i>	Eggplant	10-12	50-54	90-95	-0.8	30.6	L	M	1-2 weeks	3-5% O2 + 0% CO2
<i>Solanum muricatum</i>	Pepino; Melon pear	5-10	41-50	95			L	M	4 weeks	
<i>Solanum tuberosum</i>	Potato									
	early crop	10-15	50-59	90-95	-0.8	30.5	VL	M	10-14 days	no CA benefit
	late crop	4-8	40-46	95-98	-0.8	30.5	VL	M	5-10 months	no CA benefit
<i>Spinacia oleracea</i>	Spinach	0	32	95-100	-0.3	31.5	VL	H	10-14 days	5-10%O2 + 5-10%CO2
<i>Spondias spp.</i>	Spondias, Mombin, Wi apple, Jobo, Hogplum	13	55	85-90					1-2 weeks	
<i>Stachys affinia</i>	Chinese artichoke	0	32	90-95			VL	VL	1-2 weeks	
<i>Tamarindus indica</i>	Tamarind	2-7	36-45	90-95	-3.7	25.3	VL	VL	3-4 weeks	
<i>Thymus vulgaris</i>	Thyme	0	32	90-95					2-3 weeks	
<i>Trapopogon porrifolius</i>	Salsify; Vegetable oyster	0	32	95-98	-1.1	30.1	VL	L	2-4 months	
<i>Vaccinium corymbosum</i>	Blueberry	-0.5-0	31-32	90-95	-1.3	29.7	L	L	10-18 days	2-5% O2 + 12-20% CO2
<i>Vaccinium macrocarpon</i>	Cranberry	2-5	35-41	90-95	-0.9	30.4	L	L	8-16 weeks	1-2% O2 + 0-5% CO2
<i>Vicia faba</i>	Fava, Broad beans	0	32	90-95					1-2 weeks	
<i>Vigna sesquipedalis</i>	Long bean; Yard-long bean	4-7	40-45	90-95			L	M	7-10 days	
<i>Vigna sinensis</i> = <i>V. unguiculata</i>	Southern peas; Cowpeas	4-5	40-41	95					6-8 days	
<i>Vitis labrusca</i>	Grape, American	-1 to - 0.5	30-31	90-95	-1.4	29.4	VL	L	2-8 weeks	
<i>Vitis vinifera</i>	Grape a=fruit; b=stem	-0.5 – 0	31-32	90-95	-2.7a -2.0b	27.1 a 28.4 b	VL	L	1-6 months	2-5%O2 + 1-3%CO2; to 4 wks, 5-10%O2+10-15%CO2
<i>Xanthosoma sagittifolium</i>	Malanga, Tania, New cocoyam	7	45	70-80			VL	L	3 months	
<i>Zea mays</i>	Corn, sweet and baby	0	32	95-98	-0.6	30.9	VL	L	5-8 days	2-4%O2+5-10%CO2; 4 wks, 5-10%O2+15%CO2
<i>Zingiber officinale</i>	Ginger	13	55	65			VL	L	6 months	no CA benefit
<i>Ziziphus jujuba</i>	Jujube; Chinese date	2.5-10	36-50	85-90	-1.6	29.2	L	M	1 month	

*Ethylene production rate:

VL = very low (<0.1 $\mu\text{L}/\text{kg}\cdot\text{hr}$ at 20°C)

L = low (0.1=1.0 $\mu\text{L}/\text{kg}\cdot\text{hr}$)

M = moderate (1.0-10.0 $\mu\text{L}/\text{kg}\cdot\text{hr}$)

H = high (10-100 $\mu\text{L}/\text{kg}\cdot\text{hr}$)

VH = very high (>100 $\mu\text{L}/\text{kg}\cdot\text{hr}$)

**Ethylene sensitivity (detrimental effects include yellowing, softening,
increased decay, abscission or loss of leaves, browning)

L = low sensitivity

M= moderately sensitive

H = highly sensitive

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