

Addendum

Revised 2018

Commodity	Temperature		Relative Humidity	Storage Period
	°F	°C	%	
Artichokes, Jerusalem	31-32	-0.5 to 0	90-95	4-5 months
Basil	50	10	90-95	1
Bean Sprouts	32	0	95-100	½-1
Bittermelon, Bittergoul	50	10	85-90	1-2
Bok choy	32	0	95-100	2-
Cactus Leaves	41-50	5-10	90-95	2-3
Cactus Fruit, prickly pears	41	5	85-90	2-3
Calamondin orange	48-50	9-10	85-90	2-3
Carambola (starfruit)	41-50	5-10	85-90	3-4
Cassava (Yucca root)	32-41	0-5	85-90	4-8
Chard, Swiss	32	0	95-100	1-2
Chayote	45	7	85-90	85-90
Cherimoya (custard apple)	48-50	9-10	85-90	1-2
Cherries, Sour	32	0	90-95	½-1
Chicory, Witloof (Belgian Endive)	32	0	95-100	2-4
Chinese Cabbage	32	0	95-100	6-10
Chinese Dates (Jujubes)	50	10	85-90	8-10
Chives	32	0	90-95	2-3
Cilantro, Chinese parsley	32	0	95-100	2
Citron Citrus (Medica)	55	13	85-90	6-8
Clams, shucked clam meats	32	0	85-90	7 days*
Clementine	41-45	5-7	85-90	6-8
Coffee Beans, Green** (normally only green coffee beans are refrigerated)	35-40	1.7-4.4	40-60	2-3 months, minimal change; 6 months, noticeable change begins; 12 months, noticeable change has occurred
Collards	32	0	95-100	1-2
Crabmeat, pasteurized	32-34	0-1.1	--	Maximum 6 months*
Crab, cooked and frozen whole or sections	0	-18	--	12 months for King crab or Snow crab; 3-6 months for Dungeness crab*

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Cream	Fresh, pasteurized	32-36	0-2.2	--	Not to exceed 2 weeks
	Sour	28-32	-2 to 0	--	3 months
	Sweetened, condensed milk	<10	<23	--	Up to 4 weeks
Dasheen (Taro)		45-50	7-10	85-90	16-20
Elderberries		32	0	90-95	1-2
Flour		32-40	0-4.4	--	1 year
Ginger		55	13	65-75	16-24
Guava		45-50	7-10	85-90	2-3
Honey***	Processed	64-75	18-24	--	2 years
	Unprocessed	<50	<10	--	Variable
Jicama		55-65	13-18	65-70	4-8
Kale		32	0	90-95	2-3
Kiwano (horned melon)		50-55	10-13	85-90	85-90
Kumquats		39-41	4-5	85-90	2-4
Lobster, American	Fresh meat	30-32	-1.1 to 0	85-90	3-5 days*
	Frozen in shell, blanched	0	-18	--	3-6 months*
	Fresh cooked packaged meat	30-32	-1.1 to 0	85-90	6-9 months*
Lobster, Spiny, whole		0	-18	--	10-12 months*
Loquats		32	0	85-90	2-3
Lychees		34-36	1-2	90-95	3-5
Mandarin Oranges		38-40	3-4	85-95	2-4
Mangosteen		55	13	85-90	2-4
Parsley		32	0	90-95	2-3
Passionfruit		45-50	7-10	90-95	3-4
Persimmon, Japanese		32-35	0-2	90-95	7-16
Pomegranates		41-50	5-10	90-95	8-10
Radicchio		32-34	0-1	90-95	3-4
Sapota, Turning		60-68	15-20	85-90	2-3
Sapota, Ripe		32-36	0-2	85-90	1-2
Tamarillo		37-40	3-4	85-90	6-8
Tamarind		36-45	2-7	90-95	3-4
Tangerines		38-40	3-4	85-95	2-4
Tomatillos, husk tomato		41	5	90	2-3

Water Chestnuts		34-36	1-2	90-98	4-8
Watercress		32-34	0-1	90-95	2-3
Yams (Dioscoreu sp.) Not to be confused with sweet potatoes.		61	16	70-80	12-24
Yeast	Dry	<39	<3.9	60-70	6-12 months
	Fresh	30-32	-1.1 to 0	80-90	1-2 weeks (with proper air circulation)

* For fresh and frozen products, the high-quality shelf life may be 25-30% of the storage period.

** Green coffees are protectively packaged to avoid odor absorption and normally stored, shipped, and handled at ambient temperatures. Storage warehouses tend to be high ventilated structures with sufficient air circulation to prevent mold growth and that keeps the temperature at 80°F (26.67°C) or below. If the relative humidity is above 50%, refrigeration may be employed when necessary and is economically justified.

*** Sealed containers are recommended.