

# Addendum

Revised 2024

Commodity	Temperature		Relative Humidity	Storage Period
	°F	°C	%	
Artichokes, Jerusalem	31 to 32	-0.5 to 0	90-95	4-5 months
Basil	50	10	90-95	2 weeks
Bean Sprouts	32	0	95-100	½-1 weeks
Bittermelon, Bittergourd	50	10	85-90	1-2 weeks
Bok choy	32	0	95-98	2-3 months
Cactus Leaves, Nopalitos	41 to 50	5 to 10	90-95	2-3 weeks
Cactus Fruit, Prickly Pears	43 to 46	6 to 8	90-95	2-3 weeks
Calamondin Orange	48 to 50	9 to 10	85-90	2-3 weeks
Carambola (starfruit)	41 to 50	5 to 10	85-90	3-4 weeks
Cassava (Yucca root)	32 to 41	0 to 5	85-90	4-8 weeks
Chard, Swiss	32	0	95-98	1-2 weeks
Chayote	50	10	90-95	4 weeks
Cherimoya (custard apple)	48 to 50	9 to 10	85-90	1-2 weeks
Cherries, Sour	32	0	90-95	2 weeks
Chicory, Witloof (Belgian Endive)	32	0	95-98	2-4 weeks
Chinese Cabbage	32	0	95-100	2-3 months
Chinese Dates (Jujubes)	50	10	85-90	8-10 weeks
Chives	32	0	90-95	2-3 weeks
Cilantro, Chinese parsley	32	0	95-98	2 weeks
Citron Citrus (Medica)	55	13	85-90	6-8 months
Clams, shucked clam meats	32	0	85-90	7 days*
Clementine Mandarin**	41 to 45	5 to 7	85-90	6-8 weeks
Coffee Beans, Green*** (normally only green coffee beans are refrigerated)	35 to 40	1.7 to 4.4	40-60	2-3 months, minimal change; 6 months, noticeable change begins; 12 months, noticeable change has occurred
Collards	32	0	95-98	2-3 weeks

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Crabmeat, pasteurized	32 to 34	0 to 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*
Cream: Fresh, Pasteurized	32 to 36	0 to 2.2	--	Not to exceed 2 weeks
Cream: Sour	28 to 32	-2 to 0	--	3 months
Cream: Sweetened, Condensed Milk	<10	<23	--	Up to 4 weeks
Dasheen (Taro)	45 to 50	7 to 10	85-90	4-5 months
Elderberry	32	0	90-95	1-2 weeks
Flour	32 to 40	0 to 4.4	--	1 year
Ginger	55	13	65-75	4-6 months
Guava	45 to 50	7 to 10	85-90	2-3 weeks
Honey****: Processed	64 to 75	18 to 24	--	2 years
Honey****: Unprocessed	<50	<10	--	Variable
Jicama	55 to 65	13 to 18	65-70	2-4 months
Kale	32	0	95-98	2-3 weeks
Kiwano (horned melon)	59	15	85-90	5 months
Kumquat	39 to 41	4 to 5	85-90	2-4 weeks
Lobster, American: Fresh Meat	30 to 32	-1.1 to 0	85-90	3-5 days*
Lobster, American: Frozen in Shell	0	-18	--	3-6 months*
Lobster, American: Fresh Cooked packaged meat	30 to 32	-1.1 to 0	85-90	6-9 Months*
Lobster, Spiny, whole	0	-18	--	10-12 months*
Loquat	32	0	85-90	3-4 weeks
Lychee, Litchi	34 to 36	1 to 2	90-95	3-5 weeks
Mandarin, Tangerine	41 to 45	5 to 7	85-95	2-6 weeks
Mangosteen	55	13	85-90	2-4 weeks
Parsley	32	0	90-98	2-3 weeks
Passionfruit, Purple	37 to 41	3 to 5	90-95	3-5 weeks
Passionfruit, Yellow	45 to 50	7 to 10	90-95	
Persimmon, Japanese	32 to 35	0 to 2	90-95	7-16 weeks
Pomegranate	41 to 50	5 to 10	90-95	8-10 weeks

Radicchio	32 to 34	0 to 1	95-98	3-4 weeks
Sapodilla, Sapota, Sapote, Mamey, Turning	54 to 68	12 to 20	85-90	2-6 weeks
Sapodilla, Sapota, Sapote, Mamey, Ripe	32 to 36	0 to 2	85-90	1-2 weeks
Tamarillo	37 to 40	3 to 4	90-95	6-10 weeks
Tamarind	36 to 45	2 to 7	90-95	3-4 weeks
Tomatillo, Husk Tomato	41	5	90	2-3 weeks
Waterchestnut	32 to 36	0 to 2	90-98	1-2 months
Watercress	32 to 34	0 to 1	95-98	2-3 weeks
Yam ( <i>Dioscorea</i> sp.), cured 7 days at 86 to 90°F/30 to 32°C and 90-95% RH. Not-be confused with sweetpotatoes.	61	16	70-80	6-8 months
Yeast: Dry	<39	<3.9	60-70	6-12 months
Yeast: Fresh	30 to 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 given storage period.

\*\* There is a USDA APHIS insect quarantine cold treatment that includes lower temperatures for shorter durations than shown here for maximum storage duration.

\*\*\* Green coffees are protectively packaged-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 keep the temperature at 80°F (27°C) or below. If the relative humidity is above 50%, refrigeration may be employed when necessary and is economically justified.

\*\*\*\* Sealed containers are recommended.