

Addendum, Fruits and Vegetables

Revised 1998

Storage Recommendations for Minor Fruits and Vegetables

Commodity	Temperature		Relative Humidity	Storage Period
	°F	°C	%	weeks
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
Clementines	41-45	5-7	85-90	6-8
Collards	32	0	95-100	1-2
Dasheen (Taro)	45-50	7-10	85-90	16-20
Elderberries	32	0	90-95	1-2
Ginger	55	13	65-75	16-24
Guava	45-50	7-10	85-90	2-3

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
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 potatoe.	61	16	70-80	12-24