

To **avoid rapid ripening of fruits & vegetables** sensitive to ethylene gas, you should place these types of commodities away from each other.



Fresh-cut fruits & vegetables should be stored between **1°-4° C**

Apples	Mangos
Apricots	Papayas
Avocados	Peaches
Bananas (ripe)	Pears
Cantaloupe	Plums
Honeydew	Tomatoes
Kiwifruit (ripe)	

Fruits that Produce Large Quantities of Ethylene Gas (\*E\*)

Bananas (unripe)	Cucumbers	Peas
Beans	Eggplant	Peppers
Broccoli	Greens	Spinach
Brussels	Sprouts Kiwifruit (unripe)	Squash
Cabbage	Lettuce	Sweet Potatoes
Carrots	Nectarines	Watermelons
Cauliflower	Okra	

Fruits & Vegetables Sensitive to Ethylene Gas (\*S\*)

The temperature fluctuates from the front to the back of the cooler due to the location of the cooling unit and frequency of the door being opened. To protect the produce, the cooler should be divided as follows:



1. Front of Cooler (7-10°C)
2. Back of Cooler (0-2°C)
3. Middle of Cooler (3-7°C)



4. Leave Out of Cooler (10-21°C)

Receiving Temperature Under 4°C	<p>Apples *E* (0-3°C) Apricots *E* (0-3°C) Artichokes *S* (0-3°C) Asparagus *S* (0-3°C) Avocados (ripe) *E* (0-3°C) Beets (0-3°C) Blackberries (0-3°C) Blueberries (0-3°C) Bok Choy *S* (0-3°C) Broccoli *S* (0-3°C) Brussels Sprouts *S* (0-3°C) Cabbage (0-3°C) Cantaloupe *E* (2-7°C) Carrabolla (0-3°C) Carrots *S* (0-3°C) Cauliflower *S* (0-3°C) Celery *S* (0-3°C)</p>	<p>Chard *S* (0-3°C) Cherries (0-1°C) Coconuts (0-3°C) Collards *S* (0-3°C) Corn (0-3°C) Dates (0-3°C) Endive *S* (0-3°C) Escarole *S* (0-3°C) Figs (0-3°C) Garlic (0-3°C) Grapes (0-3°C) Green Onions *S* (0-3°C) Kale *S* (0-3°C) Kiwifruit *E*/*S* (0-3°C) Leeks *S* (0-3°C) Lettuce *S* (1-3°C) Melons (Fresh-Cut) (0-3°C)</p>	<p>Mushrooms (0-2.5°C) Nectarines *S* (0-3°C) Nuts (0-4°C) Peaches *E* (0-3°C) Pears *E* (3-4°C) Peas *S* (0-3°C) Pineapple (Fresh Cut) (0-3°C) Plums *E* (0-3°C) Prunes (0-3°C) Radishes (0-3°C) Raspberries (0-3°C) Romaine *S* (0-3°C) Rutabagas (0-3°C) Spinach *S* (0-3°C) Sprouts (1-2°C) Strawberries (0-2°C) Turnips (0-3°C)</p>
Receiving Temperature Between 2.5-12.5°C	<p>Avocados (unripe) (12.5°C) Bell Peppers *S* (7-10°C) Chili Peppers (fresh) *S* (6.5-8.5°C) Cucumbers *S* (7-10°C) Eggplant *S* (7-10°C) Green Beans *S* (6.5-8.5°C) Grapefruit (10-12.5°C) Herbs (Basil, Oregano) (8.5-12.5°C) Herbs (most types) (3-5.5°C) Honeydew (10-12.5°C)</p>	<p>Lemons (9.5-12.5°C) Lima Beans *S* (2.5-5°C) Limes (9.5-12.5°C) Mandarins (7-12.5°C) Mangos *E* (9.5-12.5°C) Onions, bulb (6.5-8.5°C) Oranges (6.5-8.5°C) Papayas *E* (10-12.5°C) Pears (unripe) (9.5-12.5°C) Pineapples (unripe) (10-12.5°C)</p>	<p>Pineapples (ripe) (6.5-8.5°C) Potatoes (7-10°C) Snap Beans *S* (6.5-8.5°C) Squash, hard (10-12.5°C) Squash, soft (7-10°C) Sweet Potatoes *S* (10-12.5°C) Tomatoes *E* (10-12.5°C) Watermelons (whole) *S* (9.5-12.5°C)</p>
Receiving Temperature Between 10-21°C	<p>Bananas (to ripen) *E*/*S* (15.5-18.5°C) Bananas (to store) *E*/*S* (13.5-14.5°C) Peaches (unripe) (18.5-21°C)</p>	<p>Plums (to ripen) (12.5-17.5°C) Prunes (12.5-17.5°C) Pumpkins (10-15.5°C)</p>	
Receiving Temperature Ambient	<p>Dried Fruits (20-21°C) Dried Chili Peppers (20-21°C)</p>		