

Care & Handling



COMMODITY		STORAGE TEMPERATURE	HUMIDITY	SHELF LIFE	HANDLING INSTRUCTIONS	PEAK
	Bell Pepper	7-10°C / 45-50°F	90 - 95%	3-5 days	Ethylene sensitive. Chill sensitive.	Nov.-May
	Blueberries	2°C / 35°F	85 - 95%	3-5 days	Ethylene sensitive.	April-July
	Cabbage (Red & Savoy)	2°C / 35°F	95 - 100%	7-10 days	Ethylene sensitive.	Mar.-June
	Cantaloupe	2°- 5°C / 36°- 41°F	85 - 90%	7-10 days	Ethylene sensitive. Chill sensitive.	May-June / Nov.-Dec.
	Celery	2°C / 35°F	90 - 95%	7-10 days	Ethylene sensitive.	Jan.-May
	Collard Greens	2°C / 35°F	90 - 95%	5-7 days	Ethylene sensitive.	Oct.-April
	Corn	2°C / 35°F	90 - 95%	5-7 days	Moderate odour absorber.	Sept.-June
	Cucumber	7°- 10°C / 45°- 50°F	90 - 95%	7-10 days	Ethylene sensitive. Chill sensitive.	Nov.-June
	Dandelion Greens	2°C / 35°F	90 - 95%	5-7 days	Ethylene sensitive. Chill sensitive.	Oct.-April
	Eggplant	7.7°- 12°C / 46°- 54°F	85-90%	5-7 days	Ethylene sensitive. Chill sensitive. Odour absorber.	Nov.-July
	Green Beans	4.4°- 7°C / 40°- 45°F	95%	5-7 days	Moderately sensitive to ethylene. Chill sensitive.	Oct.-May
	Honeydew Melon	7°- 10°C / 45°- 50°F	85 - 90%	7-10 days	Ethylene sensitive. Chill sensitive.	May-June / Nov.-Dec.
	Kale	2°C / 35°F	95 - 100%	5-7 days	Ethylene sensitive.	Oct.-April
	Pecans	0°- 10°C / 32°- 50°F	65 - 70%	21-30 days	Odour absorber.	Year-round
	Specialty Peppers	2°- 10°C / 36°- 50°F	60 - 70%	3-5 days	Ethylene sensitive. Extremely chill sensitive.	Nov.-Mar.
	Spinach	2°C / 35°F	95 - 100%	5-7 days	Ethylene sensitive. Chill sensitive.	Nov.-Mar.
	Strawberries	2°C / 35°F	90 - 95%	5-7 days	Ethylene sensitive.	Dec.-Mar.
	Sweet Onions (Texas 1015 & Vidalia)	2°C / 35°F	65 - 70%	30 days	Ethylene sensitive. Odour producer and absorber.	April-May
	Sweet Potatoes	12.7°- 15.5°C / 55°- 60°F	85 - 90%	7-14 days	Chill sensitive.	Year-round
	Swiss Chard	2°C / 35°F	95 - 100%	5-7 days	Ethylene sensitive. Chill sensitive.	Oct.-April
	Zucchini	5°- 10°C / 41°- 50°F for soft shell varieties	90 - 95%	5-7 days	Ethylene sensitive. Chill sensitive.	May-Nov.

IMPORTANT! DO NOT BREAK THE COLD CHAIN.

Sources: CPMA Produce Handler's Guide; USDA Agricultural Marketing Service, Kansas State University Cooperative Extension; <http://Postharvest.UCDavis.edu>; Sea-Land's Shipping Guide for Perishables.