

PRODUCE STORAGE

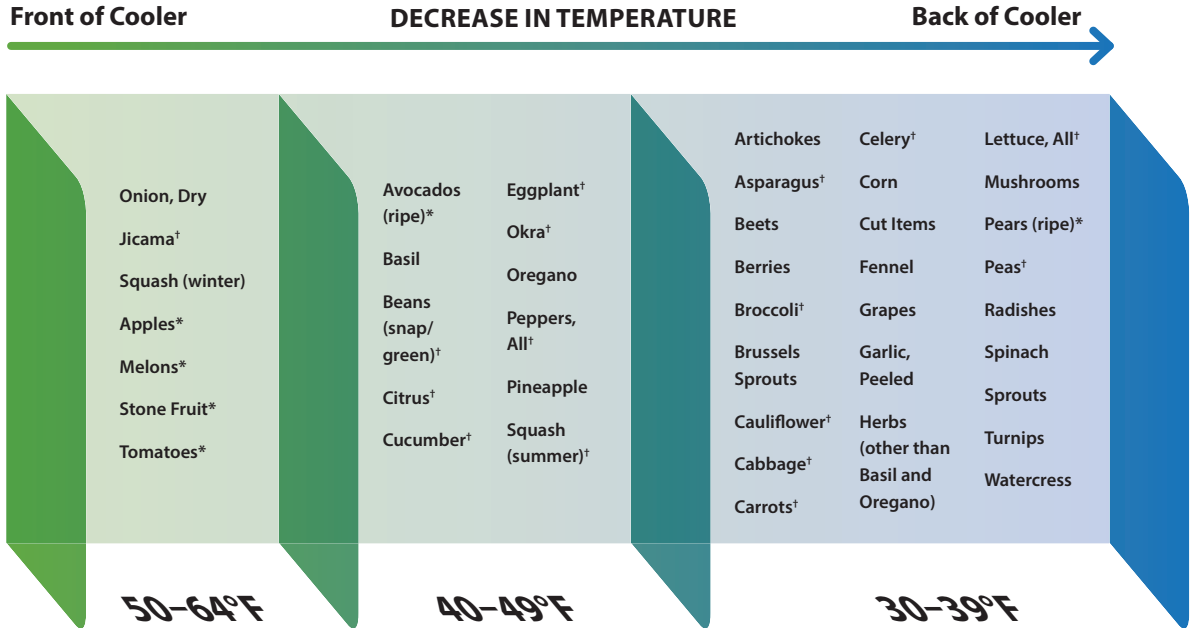
Produce Cooler

The temperature in the cooler fluctuates from front to back due to the location of the cooling unit and frequency of the door being opened.

Dry Storage

Store these out of direct sunlight. All the fruits except bananas can be stored in cooler for short periods of time. Do not refrigerate the vegetables.

- | | |
|--------------------|-------------------|
| FRUITS | VEGETABLES |
| Avocados (unripe)* | Garlic |
| Bananas* | Ginger root |
| Mangos* | Potatoes |
| Papayas* | Rutabagas |
| Pears* | Yams* |
| Pineapple | |



* Ethylene-producing produce † Ethylene-sensitive produce

Ripening Fruits

Certain fruits will continue to mature after being picked. Others ripen on the tree or vine and stop the process once picked.

RIPEN AFTER HARVEST

- | | |
|-------------|--------------|
| ● Apples | ● Nectarines |
| ● Apricots | ● Papayas |
| ● Avocados | ● Peaches |
| ● Bananas | ● Pears |
| ● Kiwifruit | ● Plums |
| ● Mangos | ● Tomatoes |

DO NOT RIPEN AFTER HARVEST

- | | |
|------------|-------------|
| ● Berries | ● Grapes |
| ● Cherries | ● Pineapple |
| ● Citrus | |

Ethylene Sensitivity

Keep these two groups of produce separate to prolong shelf life!

ETHYLENE-PRODUCING

- | | |
|--|--|
| <p>ROOM TEMP</p> <ul style="list-style-type: none"> ● Avocados ● Bananas (unripe) ● Kiwifruit (ripe) ● Mangos ● Nectarines ● Papayas ● Peaches ● Pears ● Plums ● Tomatoes | <p>IN THE COOLER</p> <ul style="list-style-type: none"> ● Apples ● Apricots ● Cantaloupe ● Figs ● Honeydew |
|--|--|

KEEP SEPARATE!

ETHYLENE-SENSITIVE

- | | |
|---|--|
| <ul style="list-style-type: none"> ● Asparagus ● Bananas (ripe) ● Beans ● Broccoli ● Brussels sprouts ● Cabbage ● Carrots ● Cauliflower ● Celery ● Citrus ● Cucumber ● Eggplant | <ul style="list-style-type: none"> ● Kiwifruit (unripe) ● Lettuce, All ● Nectarines ● Okra ● Parsley ● Peas ● Peppers, All ● Spinach ● Squash ● Sweet Potatoes ● Watermelon |
|---|--|