

Storage Recommendations for Vegetables and Fruits Commonly Grown in Minnesota

Shown below are the OPTIMAL storage conditions for most varieties of different fruits and vegetables. If you can't create these conditions on your farm, you can store the cold-tolerant commodities at 40 F, keeping in mind that they won't last as long as those stored under the optimal conditions.

Fresh fruits and vegetables need to have fresh air because they are not dead and continue to respire after harvest (take in oxygen and release carbon dioxide). Provide some air circulation around stored produce.

1. Cold & Moist - 32 F and 95+% relative humidity (RH)

Asparagus

Beets

Broccoli

Brussels sprouts

Cabbage

Carrots

Cauliflower

Leafy greens

Leeks

Parsnips

Peas

Radishes

Rhubarb

Rutabagas

Spinach

Sweet Corn

Turnips

Apples

Blueberries

Currants

Raspberries



2. Cool & Not as Moist – 40-50 F and 95% RH

40 F – Beans, Cantaloupe, Potatoes

45 F – Honeydew melons and Okra

50 F – Cucumbers

Eggplant

Peppers

Summer Squash

Sweet Potatoes

Tomatoes

Watermelon



3. Cold & Dry – 32 F and 50-60% RH

Garlic & Onions

4. Cool & Dry – 50 F and 50-60% RH

Pumpkins & Winter Squash