

Recommended Storage Conditions for Vegetables

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One size does not fit all when it comes to storing vegetables for market. Conditions that are ideal for some vegetables will lead to rapid deterioration and injury in others. The following table details the appropriate temperature, relative humidity, and expected storage life for some common vegetables. Some vegetables must be cured to improve storage shelf-life. Curing usually consists of holding vegetables at elevated temperatures to dry the outer skin on vegetables, reducing moisture loss as well as the spread of storage pathogens. Remember, only high quality vegetables should be stored, if quality is marginal prior to storage it will only worsen during storage. Vegetables showing damage and/or disease should not be stored as they may serve as a source of infection for the remainder of the stored crop.

Vegetable	Storage Temperature (°F)	Relative Humidity (%)	Average Storage Life	Curing Conditions (if necessary)
Asparagus	32-35	95-100	2-3 weeks	
Beans, green/snap	40-45	95-100	8-12 days	
Beans, lima	37-40	95-100	5-7 days	
Beets (topped)	32	95-100	3-8 months	
Broccoli	32	90-95	2-3 weeks	
Brussels sprouts	32	95-98	3-5 weeks	
Cabbage (fresh mkt)	32	95-98	3-6 weeks	
Carrot (bunched)	32	95-100	8-10 days	
Carrot (mature)	32	98-100	4-5 months	
Cauliflower	32	90-95	2-3 weeks	
Celery	32	95-100	5-6 months	
Collards/Kale	32	95-100	1-2 weeks	
Corn (sweet)	32	95-98	4-7 days	
Cucumber*	50-55	90-95	1-2 weeks	
Eggplant*	50-55	90-95	1-2 weeks	
Garlic	32	60-70	6-9 months	
Kohlrabe	32	95-100	2-3 months	
Lettuce	32	98-100	2-3 weeks	
Melons				
Canary*	50	90-95	2-3 weeks	
Cantaloupe*	35-45	90-95	1-2 weeks	
Honey Dew*	40-45	90-95	1-2 weeks	
Watermelon*	50-55	90-95	2-3 weeks	
Okra*	45-50	95	1-2 weeks	
Onion (green)	32	95	3-4 weeks	

Onion (bulb)	32	65-70	6-9 months	95 °F, 50% RH 3-5 days
Pea (green)	32	95-100	1-2 weeks	
Pea (southern)*	40-45	95	1 week	
Pepper (bell/chili)*	45-50	90-95	2-3 weeks	
Potato	45-50	90-98	5-12 months	65 °F, 85% RH, 10-14 days
Pumpkin*	50-55	50-70	2-3 months	80 °F, 85% RH, 10 days
Radish	32	95-100	1-2 weeks	
Rhubarb	32	95-100	2-4 weeks	
Spinach	32	95-100	1-2 weeks	
Squash (summer)*	40-45	95	1 week	
Squash (winter)*	50-55	50-70	2-6 months	80 °F, 85 % RH, 7-14 days
Sweetpotato*	55	90	4-12 months	85-90 °F, 85% RH, 10 days
Swiss Chard	32	95-100	1-2 weeks	
Tomatillo*	40-50	80-90	2-3 weeks	
Tomato (mature green)*	55-70	90-95	1-3 weeks	
Tomato (ripe)*	45-50	90-95	1 week	
Turnip	32	95	4-5 months	
Yam*	60-65	70-80	6-7 months	
* Indicates susceptibility to chilling injury				

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