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virginia home food production



FACT SHEET

DEPARTMENT OF HORTICULTURE

September, 1979

MH 352

Home Storage of Fruits and Vegetables

Surplus vegetables from the garden should be preserved or stored for use during the winter. Canning or freezing is the most dependable method for most crops, but some vegetables may be stored for as long as several months if given the proper conditions. The following charts provide information concerning proper storage conditions for various fruits and vegetables. For canning and freezing information, consult the "Preserving Foods" Tabloid.

Remember to harvest vegetables and fruits at the proper stage of maturity to ensure maximum storage life. Select only firm crops, which are free from cuts and bruises or damage by disease or insects. For best results, all crops should be stored in the dark.

The following tables list the temperature and humidity requirements for most vegetables.

Vegetables that require cool dry conditions

Commodity	Temperature (°F)	Relative Humidity (%)	Approximate Length of Storage
garlic	32	65-70	6-7 months
onions, dry	32	65-70	6-7 months

Vegetables that require warm dry conditions

Commodity	Temperature (°F)	Relative Humidity (%)	Approximate Length of Storage
peppers, chili, dry	50	60-65	6 months
pumpkins	50-55	70-75	2-3 months
squash, winter	50-55	50-60	2-6 months
sweet potato	55-60	80-85	4-6 months

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BLACKSBURG, VIRGINIA

Vegetables that require cold moist conditions

Commodity	Temperature	Relative Humidity	Approximate Length of Storage
	(°F)	(%)	
asparagus	32-36	95	2-3 weeks
beets, topped	32	95	3-5 months
broccoli	32	95	10-14 days
Brussels sprouts	32	95	3-5 weeks
cabbage, early	32	95	3-6 weeks
cabbage, late	32	95	3-4 months
cabbage, chinese	32	95	1-2 months
carrots, mature	32	95	4-5 months
carrots, immature	32	95	4-6 weeks
cauliflower	32	95	2-4 weeks
celeriac	32	95	3-4 months
celery	32	95	2-3 months
collards	32	95	10-14 days
corn, sweet	32	95	4-8 days
endive, escarole	32	95	2-3 weeks
kale	32	95	10-14 days
leeks, green	32	95	1-3 months
lettuce	32	95	2-3 weeks
parsley	32	95	1-2 months
parsnips	32	95	2-6 months
peas, green	32	95	1-3 weeks
radishes, spring	32	95	3-4 weeks
radishes, winter	32	95	2-4 months
rhubarb	32	95	2-4 weeks
rutabagas	32	95	2-4 months
spinach	32	95	10-14 days

Vegetables that require cool moist conditions

Commodity	Temperature	Relative Humidity	Approximate Length of Storage
	(°F)	(%)	
beans, snap	40-50	95	7-10 days
beans, lima	40	90	1-2 weeks
cucumbers	45-50	95	10-14 days
eggplant	45-50	90	1 week
cantaloupe	40	90	15 days
watermelon	40-50	80-85	2-3 weeks
peppers, sweet	45-50	95	2-3 weeks
potatoes, early	50	90	1-3 weeks
potatoes, late	40	90	4-9 months
tomatoes, green	50-70	90	1-3 weeks
tomatoes, ripe	45-50	90	4-10 days

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