Storing Fresh Produce

Refrigerators should maintain a temperature of 41 °F, or less, but temperatures inside a refrigerator can range from colder (32 °F) to warmer (41 °F), depending on the location. Colder temperatures are found in the back and warmer temperatures in the front, near the door. Some kinds of produce should be stored at warmer temperatures near the door for best quality. Location of fruits and vegetables is important because fruits, in general, produce ethylene gas, which fosters natural ripening, but it also can cause most vegetables and a few non-ethylene producing fruits to deteriorate more quickly and develop undesirable characteristics. Ideally, ethylene-producing fruits should be stored in the refrigerator as far from ethylene-sensitive fruits and vegetables as possible.

These items should not be refrigerated. Store ideally between 60 °F and 70 °F.
Bananas  Sweet Potatoes  Potatoes  Dry Onions

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**Ethylene Producers**

Lemons  Limes  Mangoes  Pineapples
Tomatoes  Watermelon  Avocados  Honeydew  Grapefruit

Oranges  Tangerines
Cantaloupe  Mandarin  Oranges
Apples  Nectarines  Peaches

**Ethylene Sensitive Produce**

Fresh-cut produce Carrots
Asparagus  Brussels Sprouts  Broccoli
Lettuce  Corn  Greens  Spinach  Herbs
Cabbage  Cauliflower  Mushrooms  Radishes
Peppers  Summer Squash

Cucumbers  Green Beans  Okra

Walk-in Refrigerator