

Temperature_Requirements_Storage_Of_Vegtables_2004.txt

Temperature requirements

The temperature requirements for holding vegetables in storage or transit, the average freezing points, and the suggested relative humidities.(1)

Vegetables	Recommended Temperature (øF)	Recommended Relative Humidity (%)	Max. Amount of Time to be Held (Weeks)
Asparagus	32	90-95	1-2
Bean	45-50	85-90	1-2
Bean, lima, unshelled	32	90-95	2
Beet, topped(3)	32	90-95	7-8
Broccoli	32	90-95	1-2
Brussels sprouts	32	90-95	4
Cabbage	32	90-95	12-16
Carrot, topped(3)	32	90-95	16-20
Cauliflower	32	90-95	3-4
Chinese cabbag(4)	32	90-95	8-12
Corn	32	90-95	1/2-1
Cucumber	50-55	90-95	2-4
Eggplant	50-55	85-90	1-2
Greens and Salads(5)	32	90-95	
Kohlrabi	32	90-95	4-8
Lettuce, head	32	90-95	2-4
Melon - Casaba		50-55	85-90 4-8
Crenshaw and Persian		45-50	85-90 1-2
Honey Dew	50-55	85-90	2-4
Muskmelon	45-50	85-90	1-2
Okra	45-50	85-90	1-2
Onion, dry	32	70-75	28
Parsnip, topped(3)	32	90-95	24-26
Pea	32	85-90	1-2

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Pepper, sweet	45-50	85-90	1-2
Potato(6)	38-40	85-90	24-26
Pumpkin	50-55	70-75	12-26
Radish, spring, bunched	32	90-95	1-2
Radish, winter	32	90-95	8-16
Rhubarb	32	90-95	1-2
Rutabaga, topped(3)	32	90-95	8-16
Spinach	32	90-95	1-2
Squash, summer	45-50	85-95	1/2-1
Squash, winter(7)	50-55	70-75	24-26
Tomato, mature green	55-60	85-90	1-2
Tomato, ripe	45-55	85-90	1-2
Turnip, topped(3)	32	90-95	16-22
Watermelon	50-55	85-90	1-4

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- 1 Based on U.S.D.A. Handbook 66,1954.
 - 2 The ranges in the relative humidity of the storage room are offered only as a guide. The effectiveness of these on the water loss from the products will depend on temperature, air movement, method of stacking, and the type of packaging, including liners, icing, and wrapping.
 - 3 When root crops are marketed in bunches with tops attached, the holding temperatures should be the same as those indicated for the topped product, but the holding period can be only 10 to 14 days (or less).
 - 4 Early cabbage can be held in good condition for 3/4 to 1-1/2 months.
 - 5 Chard, collar, dandelion, green onions, leaf lettuce, mustard, parsley, turnip tops, and watercress. The storage life varies with the green but is at best only about a week.
 - 6 Potatoes held for chipping should be at 50ø to 60øF. Those stored below 50øF will need to be at higher temperatures before chipping.
 - 7 Winter squash should be cured prior to storage, to provide

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a protection against disease organisms during storage. To
cure, hold for 10 days with artificial heat at 80-85oF with
a RH of 80%.

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