

Vegetables for Storage

WARM AND DRY

Temperature = 55° F, relative humidity = 60 to 70%

Pumpkins, squash, green tomatoes, dry hot peppers

COLD AND DRY

Temperature = 36 to 40° F, relative humidity = 60 to 70%

Onions and garlic

WARM AND MOIST

Temperature = 55 to 65° F, relative humidity = 80 to 90%

Tomatoes, celery, shallots

COLD AND MOIST

Temperature = 36 to 40° F, relative humidity = 80 to 90%

Radishes, turnips, potatoes, rutabagas

Cabbages, apples, cauliflower (short term)

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COLD AND VERY MOIST

Temperature = 32 to 40° F, relative humidity = 90 to 95%

Carrots, beets, parsnips, celery, kohlrabi

Chinese cabbage, winter radishes, leeks

Broccoli and Brussels sprouts (short term)