APPENDIX III

GOOD TEMPERATURE GUIDELINES

Compatibility Chart for Fruits & Vegetables in Short-Term Transport of Storage

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Table 1: Compatible produce for long-distance transport. Produce in the same temperature column can be safely mixed. Ethylene-sensitive vegetables should not be mixed with ethylene-producing fruits and vegetables. Dry vegetables can be mixed with other fruits and vegetables on trips lasting less than about 1 week.

Produce	Recommended Storage Temperatures													
	0-2 C (32-36 F)						4-7 C(40-45 F)		7-10 C(45-50 F)		13-18 C (55-65 F)			
Dry vegetables	dry onion 1,3,9	garlic									ginger5 pumpkin squash, winter			
Ethylene-Sensitive vegetables	arugula* asparagus Belgian/ endive bok choy broccoflower broccoli* br sprouts cabbage1 carrot 1,3 cauliflower celery1,3,9 chard	chicory Chinese/ cabbage collards* cut vegetables. endive escarole green onion7 herbs (not basil) kailon* kale*	leek8 lettuce mint mushroom*7 mustard green* parsley parsnip snow peas* spinach* sweet peas* turnip greens watercress				beans, snap etc*10 cactus leaves fava bean lima bean potato, late crop1 southern peas*		basil* chayote cucumber* eggplant*5 kiwano long bean okara pepper (chili) squash, summer* tomatillo watermelon		potato, early crop* tomato, mature green			
Vegetables (not ethylene sensitive)	alfafa sprts amaranth* anise artichoke bean sprouts* beet celeriac	daikon horseradish jerusalem artichoke kohlrabi lo bok raddichio radish	rhubarb7 rutabaga salsify scorzonera shallot sweet corn swiss chard turnip waterchestnut						calabaza haricot vert pepper, bell*10 winged bean luffa* **		cassava jicama sweet potato (boniato) taro (malanga) yam tomato, ripe* **			
Fruits and Melons (very low ethylene producing)	arbados cherry blackberry blueberry caimito cashew apple cherry coconut currant date dewberry elderberry gooseberry grape6,7,8	logan loquat lychee orange FL4 persimmon raspberry* strawberry*					blood orange4 cactus pear (tunal) jujube kumquat mandarin4 olive orange, CA, AZ4 pepino pomegranate tamarind tangerine4		babaco tamarillo calamondin* tangelo carambola ugli fruit casaba melon cranberry grapefuit4 Juan Canary melon lemon4 lime4 limequat pineapple2,10 pummelo4		bitter melon breadfruit canistel grapefruit, CA, AZ4 jaboticaba*			
Ethylene-producing fruits and melons	apple1,3,9 apricot avocado, ripe cantaloupe cut fruits fig 1,7,8 kiwifrui nectarine	peach pear, Asian pear, European1,9 plum plumcot prune quince					durian feijoa guava honeydew melon persian melon		avocado, unriope crenshaw melon custard apple passion fruit (granadilla) sugar apple		atemoya banana cherimoya jackfruit mamey mango mangosteen *	papaya plantain rambutan sapodilla sapote soursop		

Notes:

* Less than 14-day shelf life at recommended temperature and normal atmosphere condition.

** Produces moderate amounts of ethylene and should be treated as an ethylene-producing fruit.

1. Odors from apples and pears are absorbed by cabbage, carrots, celery, figs, onions and potatoes.
2. Avocado odor is absorbed by pineapple.
3. Celery absorbs odor from onion, apple, and carrot.
4. Citrus absorbs odor from strongly scented fruits and vegetables.
5. Ginger odor is absorbed by eggplant
6. Sulfur dioxide released from pads used with table grapes will damage other produce.
7. Green onion odor is absorbed by fig, grape, mushroom, rhubarb and corn.