



PRODUCE STORAGE CHEAT SHEET

PRODUCE ITEMS	STORE AT ROOM TEMPERATURE	ONCE RIPENED AT ROOM TEMPERATURE, REFRIGERATE	REFRIGERATE IMMEDIATELY
BASIL (<i>Trim stems and place in glass of water; cover with loose plastic bag</i>)	7-10 DAYS		
BEETS			2 WEEKS
BLUEBERRIES		1-2 WEEKS	
CARROTS			3-4 WEEKS
COLLARD GREENS			4-5 DAYS
CUCUMBERS			1 WEEK
HERBS, LEAFY (<i>Trim stems and place in glass of water; cover with loose plastic bag</i>)			7-10 DAYS
HERBS, WOODY (<i>Wrap in damp paper towel and store in plastic bag</i>)			10-14 DAYS
KALE			5-7 DAYS
LETTUCES (<i>Our living lettuces can last up to two weeks</i>)			2 WEEKS
MICROGREENS (<i>we recommend adding a paper towel to the bottom and sides of the clamshell container - greens can last up to two weeks if kept dry</i>)			2 WEEKS
ONIONS (<i>Time Shown is for storage in a cool (45-55* F), dry area. Otherwise, store in refrigerator. Don't store near potatoes</i>)	2-3 MONTHS		
ORANGES		2-3 WEEKS	
POTATOES (<i>Don't store near onions. Can last 2-3 months in cool (45-55*), dark place</i>)	1-2 WEEKS		
RADISHES			10-14 DAYS
SCALLIONS			7-10 DAYS
SWISS CHARD			2-3 DAYS
TOMATOES (<i>Don't refrigerate until fully ripe. Bring to room temperature before using.</i>)		2-3 DAYS	

*This chart has been updated and adapted from Sustainable America's "Produce Storage Cheat Sheet"

