PROPERTIES AND RECOMMENDED CONDITIONS FOR LONG-TERM STORAGE OF FRESH FRUITS AND VEGETABLES

Listed alphabetically according to common name

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Common name	Scientific name	Storage temperature °C	°F	Relative humidity %	Highest freezing temperature °C	°F	Ethylene* production	Ethylene** sensitivity	Approximate storage-life	Observations and beneficial CA conditions
Acerola; Barbados cherry	*Malpighia glabra*	0	32	85-90	-1.4	29.4			6-8 weeks	
African horned melon; Kiwano	*Cucumis metuliferus*	13-15	55-59	90			L	M	3-6 months	
Amaranth; Pigweed	*Amaranthus spp.*	0-2	32-36	95-100			VL	M	10-14 days	
Anise; Fennel	*Foeniculum vulgare*	0-2	32-36	90-95	-1.1	30.0			2-3 weeks	
Apple	*Malus pumila*									2-3% O2 + 1-2% CO2
not chilling sensitive		-1.1-0	30-32	90-95	-1.5	29.3	VH	H	3-6 months	
chilling sensitive	Yellow Newtown, Grimes Golden, McIntosh,	4	40	90-95	-1.5	29.3	VH	H	1-2 months	
Apricot	*Prunus armeniaca*	-0.5-0	31-32	90-95	-1.1	30.0	M	M	1-3 weeks	2-3% O2 + 2-3% CO2
Artichoke										
Globe artichoke	*Cynara acolymus*	0	32	95-100	-1.2	29.9	VL	L	2-3 weeks	2-3% O2 + 3-5% CO2
Chinese artichoke	*Stachys affinia*	0	32	90-95			VL	VL	1-2 weeks	
Jerusalem artichoke	*Helianthus tuberosus*	-0.5-0	31-32	90-95	-2.5	27.5	VL	L	4 months	
Arugula	*Eruca vesicaria var. sativa*	0	32	95-100			VL	H	7-10 days	
Asian pear, Nashi	*Pyrus serotina; P. pyrifolia*	1	34	90-95	-1.6	29.1	H	H	4-6 months	
Asparagus, green, white	*Asparagus officinalis*	2.5	36	95-100	-0.6	31.0	VL	M	2-3 weeks	5-12% CO2 in air
Atemoya	*Annona squamosa x A. cherimola*	13	55	85-90			H	H	2-4 weeks	3-5% O2 + 5-10% CO2
Avocado	*Persea americana*									
cv Fuerte, Hass		3-7	37-45	85-90	-1.6	29.1	H	H	2-4 weeks	2-5%O2 + 3-10% CO2
cv. Fuchs, Pollock		13	55	85-90	-0.9	30.4	H	H	2 weeks	
cv. Lula, Booth		4	40	90-95	-0.9	30.4	H	H	4-8 weeks	
Babaco, Mt. papaya	*Carica candamarcensis*	7	45	85-90					1-3 weeks	
Banana	*Musa paradisiaca var. sapientum*	13-15	55-59	90-95	-0.8	30.6	M	H	1-4 weeks	2-5% O2 + 2-5% CO2
Barbados cherry	see Acerola									
Beans										
Snap; Wax; Green	*Phaseolus vulgaris*	4-7	40-45	95	-0.7	30.7	L	M	7-10 days	2-3% O2 + 4-7% CO2
Fava, Broad beans	*Vicia faba*	0	32	90-95					1-2 weeks	
Lima beans	*Phaseolus lunatus*	5-6	41-43	95	-0.6	31.0	L	M	5-7 days	
Winged bean	*Psophocarpus tetragonolobus*	10	50	90					4 weeks	
Long bean; Yard-long	*Vigna sesquipedalis*	4-7	40-45	90-95			L	M	7-10 days	

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Beet, bunched	*Beta vulgaris*	0	32	98-100	-0.4	31.3	VL	L	10-14 days	
beet, topped		0	32	98-100	-0.9	30.3	VL	L	4 months	
Berries										
Blackberries	*Rubus spp.*	-0.5-0	31-32	90-95	-0.8	30.6	L	L	3-6 days	5-10% O2 + 15-20% CO2
Blueberries	*Vaccinium corymbosum*	-0.5-0	31-32	90-95	-1.3	29.7	L	L	10-18 days	2-5% O2 + 12-20% CO2
Cranberry	*Vaccinium macrocarpon*	2-5	35-41	90-95	-0.9	30.4	L	L	8-16 weeks	1-2% O2 + 0-5% CO2
Dewberry	*Rubus spp.*	-0.5-0	31-32	90-95	-1.3	29.7	L	L	2-3 days	
Elderberry	*Rubus spp.*	-0.5-0	31-32	90-95	-1.1	30.0	L	L	5-14 days	
Loganberry	*Rubus spp.*	-0.5-0	31-32	90-95	-1.7	28.9	L	L	2-3 days	
Raspberries	*Rubus idaeus*	-0.5-0	31-32	90-95	-0.9	30.4	L	L	3-6 days	5-10% O2 + 15-20% CO2
Strawberry	*Fragaria spp.*	0	32	90-95	-0.8	30.6	L	L	7-10 days	5-10% O2 + 15-20% CO2
Bittermelon; Bitter gourd	*Momordica charantia*	10-12	50-54	85-90			L	M	2-3 weeks	2-3%O2 + 5% CO2
Black salsify; Scorzonera	*Scorzonera hispanica*	0-1	32-34	95-98			VL	L	6 months	
Bok choy	*Brassica chinensis*	0	32	95-100			VL	H	3 weeks	
Breadfruit	*Artocarpus altilis*	13-15	55-59	85-90					2-4 weeks	
Broccoli	*B. oleracea* var. *Italica*	0	32	95-100	-0.6	31.0	VL	H	10-14 days	1-2% O2 + 5-10% CO2
Brussels sprouts	*Brassica oleracea var. Gemnifera*	0	32	95-100	-0.8	30.5	VL	H	3-5 weeks	1-2% O2 + 5-7% CO2
Cabbage										
Chinese; Napa	*Brassica campestris* var. *Pekinensis*	0	32	95-100	-0.9	30.4	VL	M-H	2-3 months	1-2% O2 + 0-5% CO2
Common, early crop	*B. oleracea* var.*Capitata*	0	32	98-100	-0.9	30.4	VL	H	3-6 weeks	
late crop	"	0	32	95-100	-0.9	30.4	VL	H	5-6 months	3-5% O2 + 3-7% CO2
Cactus pads or stems, Nopalitos	*Opuntia spp.*	5-10	41-50	90-95			VL	M	2-3 weeks	
Cactus fruit; Prickly pear fruit	*Opuntia spp.*	5	41	85-90	-1.8	28.7	VL	M	2-6 weeks	2%O2 +2-5%CO2
Caimito	see Sapotes									
Calamondin	see Citrus									
Canistel	see Sapotes									
Carambola, Starfruit	*Averrhoa carambola*	9-10	48-50	85-90	-1.2	29.8			3-4 weeks	
Carrots, topped	*Daucus carota*	0	32	98-100	-1.4	29.5	VL	H	3-6 months	no CA benefit; ethylene causes bitterness
bunched; immature	"	0	32	98-100	-1.4	29.5	VL	H	10-14 days	ethylene causes bitterness
Cashew apple	*Anacardium occidentale*	0-2	32-36	85-90					5 weeks	
Cassava, Yucca, Manioc	*Manihot esculenta*	0-5	32-41	85-90			VL	L	1-2 months	no CA benefit
Cauliflower	*Brassica oleracea* var. *Botrytis*	0	32	95-98	-0.8	30.6	VL	H	3-4 weeks	2-5% O2 + 2-5% CO2

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Celeriac	*Apium graveolens var. Rapaceum*	0	32	98-100	-0.9	30.4	VL	L	6-8 months	2-4%O2 + 2-3%CO2
Celery	*Apium graveolens* var. *Dulce*	0	32	98-100	-0.5	31.1	VL	M	1-2 months	1-4%O2 + 3-5%CO2
Chard	*Beta vulgaris* var. *Cicla*	0	32	95-100			VL	H	10-14 days	
Chayote	*Sechium edule*	7	45	85-90					4-6 weeks	
Cherimoya; Custard apple	*Annona cherimola*	13	55	90-95	-2.2	28.0	H	H	2-4 weeks	3-5% O2 + 5-10% CO2
Cherries, sour	*Prunus cerasus*	0	32	90-95	-1.7	29.0	VL	L	3-7 days	3-10% O2 + 10-12% CO2
Cherries, sweet	*Prunus avium*	-1 to 0	30-32	90-95	-2.1	28.2	VL	L	2-3 weeks	10-20% O2 + 20-25% CO2
Chicory	see Endive									
Chiles	see Pepper									
Chinese broccoli; Gailan	*Brassica alboglabra*	0	32	95-100			VL	H	10-14 days	
Chinese date	See Jujube									
Chives	*Allium schoenoprasum*	0	32	95-100			VL	H	2-3 weeks	5-10%O2 + 5-10% CO2
Cilantro, Chinese parsley	See Herbs									
Citrus										
Calamondin orange	*Citrus reticulta x Fortunella spp.*	9-10	48-50	90	-2.0	28.3			2 weeks	
Grapefruit	*Citrus paradisi*									3-10% O2 + 5-10% CO2
CA, AZ, dry areas		14-15	58-59	85-90	-1.1	30.0	VL	M	6-8 weeks	
FL, humid areas		10-15	50-59	85-90	-1.1	30.0	VL	M	6-8 weeks	
Kumquat	*Fortunella japonica*	4	40	90-95			VL	M	2-4 weeks	
Lemon	*Citrus limon*	10-13	50-55	85-90	-1.4	29.4			1-6 months	5-10%O2 + 0-10%CO2
Lime, Mexican, Tahiti or Persian	*Citrus aurantifolia; C. latifolia*	9-10	48-50	85-90	-1.6	29.1			6-8 weeks	5-10%O2 + 0-10%CO2
Orange	*Citrus sinensis*									5-10% O2 + 0-5% CO2
CA, AZ, dry areas		3-9	38-48	85-90	-0.8	30.6	VL	M	3-8 weeks	
FL; humid regions		0-2	32-36	85-90	-0.8	30.6	VL	M	8-12 weeks	
Blood orange		4-7	40-44	90-95	-0.8	30.6			3-8 weeks	
Seville; Sour	*Citrus aurantium*	10	50	85-90	-0.8	30.6	L	M	12 weeks	
Pummelo	*Citrus grandis*	7-9	45-48	85-90	-1.6	29.1			12 weeks	
Tangelo, Minneola	*C. reticulata x paradisi*	7-10	45-50	85-95	-0.9	30.3			2-4 weeks	
Tangerine, Mandarin	*Citrus reticulata*	4-7	40-45	90-95	-1.1	30.1	VL	M	2-4 weeks	
Coconut	*Cocos nucifera*	0-2	32-36	80-85	-0.9	30.4			1-2 months	
Collards	*B. oleracea* var. *Acephala*	0	32	95-100	-0.5	31.1	VL	H	10-14 days	
Corn, sweet and baby	*Zea mays*	0	32	95-98	-0.6	30.9	VL	L	5-8 days	2-4%O2 + 5-10%CO2; to 4 wks, 5-10%O2+15%CO2
Cowpeas	See Peas									
Cucumber, slicing	*Cucumis sativus*	10-12	50-54	85-90	-0.5	31.1	L	H	10-14 days	3-5% O2 + 0-5% CO2
pickling		4	40	95-100			L	H	7 days	3-5% O2 + 3-5% CO2

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Currants	*Ribes sativum; R. nigrum;R. rubrum*	-0.5-0	31-32	90-95	-1.0	30.2	L	L	1-4 weeks	CA can extend storage life to 3-6 months
Custard apple	see Cherimoya									
Daikon; Oriental radish	*Raphanus sativus*	0-1	32-34	95-100			VL	L	4 months	
Dasheen	see Taro									
Date	*Phoenix dactylifera*	-18-0	0-32	75	-15.7	3.7	VL	L	6-12 months	
Dill	see Herbs									
Durian	*Durio zibethinus*	4-6	39-42	85-90					6-8 weeks	3-5% O2 + 5-15% CO2
Eggplant	*Solanum melongena*	10-12	50-54	90-95	-0.8	30.6	L	M	1-2 weeks	3-5% O2 + 0% CO2
Endive, Escarole	*Cichorium endivia*	0	32	95-100	-0.1	31.7	VL	M	2-4 weeks	
Belgian endive; Witloof chicory	*Cichorium intybus*	2-3	36-38	95-98			VL	M	2-4 weeks	light causes greening; 3-4%O2 + 4-5%CO2
Epazote	See Herbs									
Fava bean	See Beans									
Feijoa, Pineapple guava	*Feijoa sellowiana*	5-10	41-50	90			M	L	2-3 weeks	
Fennel, see anise										
Fig	*Ficus carica*	-0.5-0	31-32	85-90	-2.4	27.6	M	L	7-10 days	5-10%O2 + 15-20%CO2
Garlic bulb	*Allium sativum*	-1-0	30-32	65-70	-2.0	28.4	VL	L	6-7 months	0.5%O2 + 5-10%CO2
Ginger	*Zingiber officinale*	13	55	65			VL	L	6 months	no CA benefit
Gooseberry	*Ribes grossularia*	-0.5-0	31-32	90-95	-1.1	30.0	L	L	3-4 weeks	
Granadilla	see Passionfruit									
Grape	*Vitis vinifera a=fruit; b=stem*	-0.5 - 0	31-32	90-95	-2.7 a -2.0 b	27.1 a 28.4 b	VL	L	1-6 months	2-5%O2 + 1-3%CO2; to 4 wks, 5-10%O2+10-15%CO2
American grape	*Vitis labrusca*	-1 to -0.5	30-31	90-95	-1.4	29.4	VL	L	2-8 weeks	
Grapefruit	see Citrus									
Guava	*Psidium guajava*	5-10	41-50	90			L	M	2-3 weeks	
Herbs, fresh culinary	*See specific herb*									5-10%O2 + 5-10%CO2
Basil	*Ocimum basilicum*	10	50	90			VL	H	7 days	2%O2 + 0 to<10%CO2
Chives	*Allium schoenoprasum*	0	32	95-100	-0.9	30.4	L	M		
Cilantro, Chinese parsley	*Coriandrum sativum*	0-1	32-34	95-100			VL	H	2 weeks	3%O2 +7-10%CO2; air + 7-10%CO2
Dill	*Anethum graveolens*	0	32	95-100	-0.7	30.7	VL	H	1-2 weeks	5-10%O2 + 5-10% CO2
Epazote	*Chenopodium ambrosioides*	0-5	32-41	90-95			VL	M	1-2 weeks	
Mint	*Mentha spp.*	0	32	95-100			VL	H	2-3 weeks	5-10%O2 + 5-10% CO2
Oregano	*Origanum vulgare*	0-5	32-41	90-95			VL	M	1-2 weeks	
Parsley	*Petroselinum crispum*	0	32	95-100	-1.1	30.0	VL	H	1-2 months	5-10%O2 + 5-10% CO2
Perilla, Shiso	*Perilla frutescens*	10	50	95			VL	M	7 days	
Sage	*Salvia officinalis*	0	32	90-95					2-3 weeks	
Thyme	*Thymus vulgaris*	0	32	90-95					2-3 weeks	
Horseradish	*Armoracia rusticana*	-1 to 0	30-32	98-100	-1.8	28.7	VL	L	10-12 mo.	

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Husk tomato	see Tomatillo									
Jaboticaba	*Myrciaria cauliflora= Eugenia cauliflora*	13-15	55-59	90-95					2-3 days	
Jackfruit	*Artocarpus heterophyllus*	13	55	85-90			M	M	2-4 weeks	
Jerusalem artichoke	see Artichoke									
Jicama, Yambean	*Pachyrrhizus erosus*	13-18	55-65	85-90			VL	L	1-2 months	
Jujube; Chinese date	*Ziziphus jujuba*	2.5-10	36-50	85-90	-1.6	29.2	L	M	1 month	
Kaki	see Persimmon									
Kale	*Brassica oleracea var. acephala*	0	32	95-100	-0.5	31.1	VL	H	10-14 days	
Kiwano	see African horned melon									
Kiwifruit; Chinese gooseberry	*Actinidia chinensis*	0	32	90-95	-0.9	30.4	L	H	3-5 months	1-2% O2 + 3-5% CO2
Kohlrabi	*Brassica oleracea* var. *Gongylodes*	0	32	98-100	-1.0	30.2	VL	L	2-3 months	no CA benefit
Kumquat	See Citrus									
Langsat; Lanzone	*Aglaia sp.; Lansium sp.*	11-14	52-58	85-90					2 weeks	
Leafy Greens										
Cool season	*various genera*	0	32	95-100	-0.6	31.0	VL	H	10-14 days	
Warm season	*various genera*	7-10	45-50	95-100	-0.6	31.0	VL	H	5-7 days	
Leek	*Allium porrum*	0	32	95-100	-0.7	30.7	VL	M	2 months	1-2% O2 +2-5% CO2
Lemon	see *Citrus*									
Lettuce	*Lactuca sativa*	0	32	98-100	-0.2	31.7	VL	H	2-3 weeks	2-5% O2 + 0% CO2
Lima bean	see Beans									
Lime	see Citrus									
LoBok	see Daikon									
Longan	*Dimocarpus longan =Euphoria longan*	4-7	39-45	90-95	-2.4	27.7			2-4 weeks	
Long bean	See Beans									
Loquat	*Eriobotrya japonica*	0	32	90-95	-1.9	28.6			3 weeks	
Luffa; Chinese okra	*Luffa spp.*	10-12	50-54	90-95			L	M	1-2 weeks	
Lychee, Litchi	*Litchi chinensis*	1-2	34-36	90-95			M	M	3-5 weeks	3-5% O2 + 3-5% CO2
Malanga, Tania, New cocoyam	*Xanthosoma sagittifolium*	7	45	70-80			VL	L	3 months	
Mamey	see Sapote									
Mandarin	see Citrus									
Mango	*Mangifera indica*	13	55	85-90	-1.4	29.5	M	M	2-3 weeks	3-5%O2 + 5-10%CO2
Mangosteen	*Garcinia mangostana*	13	55	85-90			M	H	2-4 weeks	
Melons										
Cantaloupes and other netted melons	*Cucurbita melo* var. *reticulatus*	2-5	36-41	95	-1.2	29.9	H	M	2-3 weeks	3-5% O2 + 10-15% CO2

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Casaba	*Cucurbita melo*	7-10	45-50	85-90	-1.0	30.3	L	L	3-4 weeks	3-5% O2 + 5-10% CO2
Crenshaw	*Cucurbita melo*	7-10	45-50	85-90	-1.1	30.1	M	H	2-3 weeks	3-5% O2 + 5-10% CO2
Honeydew, and Orange-flesh	*Cucurbita melo*	5-10	41-50	85-90	-1.1	30.1	M	H	3-4 weeks	3-5% O2 + 5-10% CO2
Persian	*Cucurbita melo*	7-10	45-50	85-90	-0.8	30.6	M	H	2-3 weeks	3-5% O2 + 5-10% CO2
Mint	see Herbs									
Mombin	see Spondias									
Mushrooms	*Agaricus, other genera*	0	32	90	-0.9	30.4	VL	M	7-14 days	3-21%O2 + 5-15%CO2
Mustard greens	*Brassica juncea*	0	32	90-95			VL	H	7-14 days	
Nashi	see Asian pear									
Nectarine	*Prunus persica*	-0.5-0	31-32	90-95	-0.9	30.3	M	M	2-4 weeks	1-2% O2 + 3-5% CO2; internal breakdown 3-10°C
Okra	*Abelmoschus esculentus*	7-10	45-50	90-95	-1.8	28.7	L	M	7-10 days	air + 4-10%CO2
Olives, fresh	*Olea europea*	5-10	41-50	85-90	-1.4	29.4	L	M	4-6 weeks	2-3% O2 + 0-1% CO2
Onions	*Allium cepa*									
Mature bulbs, dry		0	32	65-70	-0.8	30.6	VL	L	1-8 months	1-3% O2 + 5-10% CO2
Green onions		0	32	95-100	-0.9	30.4	L	H	3 weeks	2-4% O2 + 10-20% CO2
Orange	see Citrus									
Papaya	*Carica papaya*	7-13	45-55	85-90	-0.9	30.4	M	M	1-3 weeks	2-5% O2 + 5-8% CO2
Parsley	see Herbs									
Parsnips	*Pastinaca sativa*	0	32	95-100	-0.9	30.4	VL	H	4-6 months	ethylene causes bitterness
Passionfruit	*Passiflora spp.*	10	50	85-90			VH	M	3-4 weeks	
Peach	*Prunus persica*	-0.5-0	31-32	90-95	-0.9	30.3	M	M	2-4 weeks	1-2%O2 + 3-5%CO2; internal breakdown 3-10°C
Pear, European	*Pyrus communis*	-1.5 to - 0.5	29-31	90-95	-1.7	29.0	H	H	2-7 months	Cultivar variations; 1-3%O2 + 0-5% CO2
Pear, Asian	See Asian Pear									
Peas in pods; Snow, Snap & Sugar peas	*Pisum sativum*	0	32	90-98	-0.6	30.9	VL	M	1-2 weeks	2-3% O2 + 2-3% CO2
Southern peas; Cowpeas	*Vigna sinensis =V. unguiculata*	4-5	40-41	95					6-8 days	
Pepino; Melon pear	*Solanum muricatum*	5-10	41-50	95			L	M	4 weeks	
Peppers										
Bell Pepper, Paprika	*Capsicum annuum*	7-10	45-50	95-98	-0.7	30.7	L	L	2-3 weeks	2-5% O2 + 2-5% CO2
Hot peppers, Chiles	*Capsicum annuum and C. frutescens*	5-10	41-50	85-95	-0.7	30.7	L	M	2-3 weeks	3-5% O2 + 5-10% CO2
Persimmon; Kaki	*Diospyros kaki*									3-5% O2 + 5-8% CO2
Fuyu		0	32	90-95	-2.2	28.0	L	H	1-3 months	
Hachiya		0	32	90-95	-2.2	28.0	L	H	2-3 months	
Pineapple	*Ananas comosus*	7-13	45-55	85-90	-1.1	30.0	L	L	2-4 weeks	2-5% O2 + 5-10% CO2
Plantain	*Musa paradisiaca var. paradisiaca*	13-15	55-59	90-95	-0.8	30.6	L	H	1-5 weeks	

Common name	Scientific name	Storage temperature °C	°F	Relative humidity %	Highest freezing temperature °C	°F	Ethylene* production	Ethylene** sensitivity	Approximate storage-life	Observations and beneficial CA conditions
Plums and Prunes	*Prunus domestica*	-0.5 - 0	31-32	90-95	-0.8	30.5	M	M	2-5 weeks	1-2%O2 + 0-5%CO2
Pomegranate	*Punica granatum*	5-7.2	41-45	90-95	-3.0	26.6	VL	L	2-3 months	3-5% O2 + 5-10% CO2
Potato, early crop	*Solanum tuberosum*	10-15	50-59	90-95	-0.8	30.5	VL	M	10-14 days	no CA benefit
late crop		4-8	40-46	95-98	-0.8	30.5	VL	M	5-10 months	no CA benefit
Pumpkin	*Cucurbita maxima*	12-15	54-59	50-70	-0.8	30.5	L	M	2-3 months	
Quince	*Cydonia oblonga*	-0.5-0	31-32	90	-2.0	28.4	L	H	2-3 months	
Radicchio	*Cichorium intybus*	0-1	32-34	95-100					4-8 weeks	
Radish	*Raphanus sativus*	0	32	95-100	-0.7	30.7	VL	L	1-2 months	1-2%O2 + 2-3%CO2
Rambutan	*Nephelium lappaceum*	12	54	90-95			H	H	1-3 weeks	3-5% O2 + 7-12% CO2
Rhubarb	*Rheum rhaponticum*	0	32	95-100	-0.9	30.3	VL	L	2-4 weeks	
Rutabaga	*Brassica napus* var. *Napobrassica*	0	32	98-100	-1.1	30.1	VL	L	4-6 months	
Sage	see Herbs									
Salsify; Vegetable oyster	*Trapopogon porrifolius*	0	32	95-98	-1.1	30.1	VL	L	2-4 months	
Sapotes										
Caimito, Star apple	*Chrysophyllum cainito*	3	38	90	-1.2	29.9			3 weeks	
Canistel, Eggfruit	*Pouteria campechiana*	13-15	55-59	85-90	-1.8	28.7			3 weeks	
Black sapote	*Diospyros ebenaster*	13-15	55-59	85-90	-2.3	27.8			2-3 weeks	
White sapote	*Casimiroa edulis*	20	68	85-90	-2.0	28.4			2-3 weeks	
Mamey sapote	*Calocarpum mammosum*	13-15	55-59	90-95			H	H	2-3 weeks	
Sapodilla, Chicosapote	*Achras sapota*	15-20	59-68	85-90			H	H	2 weeks	
Scorzonera	see Black Salsify									
Shallots	*Allium cepa var ascalonicum*	0-2.5	32-36	65-70	-0.7	30.7	L	L		
Snap bean	see Beans									
Soursop	*Annona muricata*	13	55	85-90					1-2 weeks	3-5%O2 + 5-10% CO2
Spinach	*Spinacia oleracea*	0	32	95-100	-0.3	31.5	VL	H	10-14 days	5-10%O2 + 5-10%CO2
Spondias, Mombin, Wi apple,Jobo, Hogplum	*Spondias spp.*	13	55	85-90					1-2 weeks	
Sprouts from seeds	*various genera*	0	32	95-100					5-9 days	
Alfalfa sprouts	*Medicago sativa*	0	32	95-100					7 days	
Bean sprouts	*Phaseolus sp.*	0	32	95-100					7-9 days	
Radish sprouts	*Raphanus sp.*	0	32	95-100					5-7 days	
Squash										
Summer (soft rind); Courgette	*Cucurbita pepo*	7-10	45-50	95	-0.5	31.1	L	M	1-2 weeks	3-5% O2 + 5-10% CO2
Winter (hard rind); Calabash	*Cucurbita moschata; C. maxima*	12-15	54-59	50-70	-0.8	30.5	L	M	2-3 months	large differences among varieties
Star-apple	see Sapotes									
Starfruit	see Carambola									
Strawberry	see Berries									

Common name	Scientific name	Storage temperature °C	°F	Relative humidity %	Highest freezing temperature °C	°F	Ethylene* production	Ethylene** sensitivity	Approximate storage-life	Observations and beneficial CA conditions
Sweetpotato, "Yam"	*Ipomea batatas*	13-15	55-59	85-95	-1.3	29.7	VL	L	4-7 months	
Sweetsop; Sugar apple; Custard apple	*Annona squamosa; Annona spp.*	7	45	85-90			H	H	4 weeks	3-5% O2 + 5-10% CO2
Tamarillo, Tree tomato	*Cyphomandra betacea*	3-4	37-40	85-95			L	M	10 weeks	
Tamarind	*Tamarindus indica*	2-7	36-45	90-95	-3.7	25.3	VL	VL	3-4 weeks	
Taro, Cocoyam, Eddoe, Dasheen	*Colocasia esculenta*	7-10	45-50	85-90	-0.9	30.3			4 months	No CA benefit
Thyme	see Herbs									
Tomatillo; Husk tomato	*Physalis ixocarpa*	7-13	45-55	85-90			VL	M	3 weeks	
Tomato, mature-green	*Lycopersicon esculentum*	10-13	50-55	90-95	-0.5	31.0	VL	H	2-5 weeks	3-5%O2 + 2-3%CO2
Tomato, firm-ripe		8-10	46-50	85-90	-0.5	31.1	H	L	1-3 weeks	3-5%O2 + 3-5%CO2
Turnip root	*Brassica campestris* var. *Rapifera*	0	32	95	-1.0	30.1	VL	L	4-5 months	
Water chestnut	*Eleocharis dulcis*	1-2	32-36	85-90					2-4 months	
Watercress; Garden cress	*Lepidium sativum; Nasturtium officinales*	0	32	95-100	-0.3	31.5	VL	H	2-3 weeks	
Watermelon	*Citrullus vulgaris*	10-15	50-59	90	-0.4	31.3	VL	H	2-3 weeks	no CA benefit
Winged bean	See Beans									
Witloof chicory	See Endive									
Yam	*Dioscorea spp.*	15	59	70-80	-1.1	30.0	VL	L	2-7 months	
Yard-long bean	See Beans									
Yucca	see Cassava									

*Ethylene production rate:
VL = very low (<0.1 µL/kg-hr at 20°C)
L = low (0.1=1.0 µL/kg-hr)
M = moderate (1.0-10.0 µL/kg-hr)
H = high (10-100 µL/kg-hr)
VH = very high (>100 µL/kg-hr)

**Ethylene sensitivity (detrimental effects include yellowing, softening, increased decay, abscission or loss of leaves, browning)
L = low sensitivity
M= moderately sensitive
H = highly sensitive

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