

Temperature and Display Guide

Some items for which ideal temperature is 50 F (10 C) or below:

Item	Ideal Temperature		Mist**	Item	Ideal Temperature		Mist**
	F	C			F	C	
Apples	32-34	0-1.1	No	Leeks	32	0	Yes
Apricots	32	0	No	Lemons	45-48	7.2-8.9	Lightly
Artichokes	33-38	0.6-3.3	Lightly	Lettuce	34-36	1.1-2.2	Lightly
Asparagus	32-35	0-1.7	Lightly	Mandarins	45-48	7.2-8.9	No
Avocados (cold-tolerant)	40	4.4	No	Melons, (fresh-cut)	45 or less	7.2 or less	No
Beans, lima	37-41	2.8-5	Lightly	Mushrooms (most varieties)	34	1.1	No
Beans, green/snap	40-45	4.4-7.2	Lightly	Mushrooms (Shiitake, Enoki)	34-36	1.1-2.2	No
Beets	32	0	Lightly	Mushrooms (Pleurotus)	36-38	2.8-3.3	No
Blackberries	31-32	-0.6-0	No	Nectarines	31-32	-0.6-0	No
Blueberries	31-32	-0.6-0	No	Nuts	32-40	0-4.4	No
Broccoli	32	0	Lightly	Okra	43-45	6.1-10	No
Brussels sprouts	32	0	Yes	Onions, bulb*	32	0	No
Cabbage	32	0	Yes	Onions, green	32	0	Lightly
Cantaloupe	35-40	1.7-4.4	No	Oranges (Fla.)	32-34	0-1.1	No
Carambola	40	4.4	No	Oranges (Calif.)	45-48	7.2-8.9	No
Carrots	32	0	Lightly	Oranges (Ariz./Texas)	32-48	0-8.9	No
Cauliflower	32	0	Lightly	Peaches (ripe)	31-32	-0.6-0	No
Celery	34-36	1.1-2.2	Yes	Pears (ripe)	32	0	No
Cherries	32	0	No	Peas, green	32	0	No
Coconut	32-35	0-1.7	No	Peas, Snow	33-35	0.6-1.7	No
Corn	34-38	1.1-3.3	Yes	Peppers, bell	45-50	7.2-10	Lightly
Cranberries	38-40	3.3-4.4	No	Peppers, chili (fresh)	38-44	3.3-6.7	No
Cucumbers	45-50	7.2-10	No	Pineapple (ripe)	45	7.2	No
Dates, semi-dry	32-40	0-4.4	No	Pineapple, fresh-cut	32-35	0-1.7	No
Dates, soft	0-32	-17.8-0	No	Plums/prunes	32	0	No
Eggplant	46-54	7.8-12.2	Yes	Potatoes	45-50	7.2-10	No
Endive	32	0	Lightly	Radishes	32	0	Yes
Escarole	32	0	Lightly	Raspberries	32	0	No
Figs, fresh	34	1.1	No	Romaine	32	0	Lightly
Garlic	32-34	0-1.1	No	Rutabagas	32	0	No
Grapes	32	0	No	Salad mixes	33	0.6	No
Greens (Collards, Kale)	32	0	Yes	Spinach	32	0	Lightly
Herbs (most types)	38-42	3.3-5.6	No	Sprouts	34-36	1.1-2.2	No
Herbs (Basil, Oregano)	48-50	8.9-10	No	Squash, soft	41-50	5-10	Lightly
Honeydew	45-50	7.2-10	No	Strawberries	32	0	No
Kiwifruit (backroom storage)	32	0	No	Turnips	32	0	Yes

Some items for which ideal temperature is 50 F (10 C) or above:

Item	Ideal Temperature		Mist**	Item	F	C	
	F	C			F	C	
Avocados (cold-intolerant)	55	12.8	No	Pears (unripe)	60-70	15.6-21.28	Lightly
Bananas (to ripen)	60-65	15.6-18.48	No	Peppers, chili (dried)	Room temp.		No
Bananas (to store)	56-58	13.3-14.4	No	Pineapple (mature green)	50-55	10-12.8	No
Dried fruits	Room temp.		No	Plums/prunes (to ripen)	64	17.92	No
Grapefruit (Fla./Calif.)	50-55	10-12.8	No	Pumpkins	50-60	10-15.6	No
Grapefruit (Texas, Fla.)	50-60	10-15.6	No	Squash, hard	50-55	10-12.8	No
Limes	55	12.8	Yes	Sweet potatoes	55-60	12.8-15.6	No
Mangoes	55	12.8	No	Tomatoes, mature green	62-68	16.7-20.16	No
Melons (whole)	50	10	No	Watermelon	50-60	10-15.6	No
Papayas	50-55	10-12.8	No				
Peaches (unripe)	65-70	18.48-21.28	No				

* For the short time they are held at retail, onions usually are not refrigerated.

** Do not sprinkle wrapped product.

Sources: Food Marketing Institute; *Professional Produce Manager's Manual*; National American Wholesale Grocers Association; Produce Marketing Association; USDA; industry shoppers and organizations.