



# Short-Term Storage Recommendations

## FAN

**BACK**  
**FONDO**  
**ARRIÈRE**



32-36°F/1-2°C

Artichokes  
Beets  
Berries  
Broccoli  
Cherries  
Coconuts  
Corn  
Figs  
Fresh-Cut Produce  
Garlic (Fresh Peeled)  
Grapes  
Green Onions

Greens  
Juices  
Mushrooms  
Parsnips  
Peas  
Radishes  
Rhubarb  
Strawberries  
Turnips

Apples  
Apricots  
Asparagus  
Bok Choy  
Brussels Sprouts  
Cabbage  
Carrots  
Cauliflower  
Celery  
Herbs (Except Basil)

Iceberg Lettuce  
Kale  
Kiwifruit  
Leaf Lettuce  
Nectarines  
Peaches  
Pears (Ripe)  
Plums  
Spinach  
Watercress

**CENTER**  
**CENTRO**  
**CENTRE**

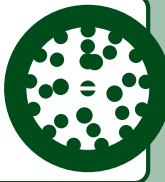


35-39°F/2-4°C

Cranberries  
Parsley

Cantaloupe

**FRONT**  
**FRENTE**  
**AVANT**



38-55°F/3-13°C

Beans (Snap)  
Bell Peppers  
Carambola  
Chile Peppers  
Ginger Root  
Honeydew  
Oranges/Tangerines  
Pineapple  
Potatoes  
Tomatillos  
Watermelon

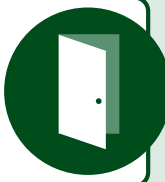
**DRAIN**

**DOOR**

Avocados (Ripe)  
Cucumber  
Eggplant  
Herbs-Basil  
Grapefruit  
Guava  
Lemons/Limes  
Mango  
Squash (Soft Shell)

## OUTSIDE OF COOLER

**OUTSIDE**  
**AFUERA**  
**À L'EXTÉRIEUR**



55-65°F/13-18°C

Cherimoya  
Garlic (Fresh Unpeeled)  
Onions  
Pears (Unripe)  
Plantains  
Pumpkins

Tomatoes (Ripe)  
Tomatoes (Green)

Avocados (Unripe)  
Bananas  
Papaya  
Shallots  
Squash (Hard Shell)  
Sweet Potatoes

These items are extremely sensitive to ethylene gas. Isolate from other produce.



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