



# Short-Term Storage Recommendations

**BACK**  
**FONDO**  
**ARRIÈRE**



32-36°F/1-2°C

**FAN**

Berries  
Corn  
Figs  
Fresh-Cut Produce  
Garlic (Fresh Peeled)  
Greens  
Juices  
Parsnips  
Peas  
Radishes  
Rhubarb  
Strawberries

Apples  
Apricots  
Brussels Sprouts  
Cabbage & Bok Choy  
Carrots  
Celery  
Herbs (Except Basil)  
Iceberg Lettuce  
Kale  
Leaf Lettuce

Nectarines  
Peaches  
Pears (Ripe)  
Plums  
Spinach

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



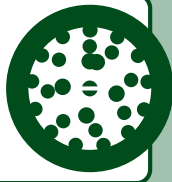
35-39°F/2-4°C

Artichokes  
Beets  
Broccoli  
Carambola  
Cherries  
Coconuts

Cranberries  
Grapes  
Green Onions  
Mushrooms  
Parsley  
Turnips

Asparagus  
Cantaloupe  
Cauliflower  
Kiwifruit  
Watercress

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



38-55°F/3-13°C

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

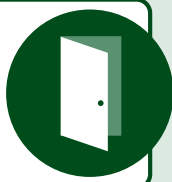
**DRAIN**

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

**DOOR**

## 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  
Shallots  
Squash (Hard Shell)  
Sweet Potatoes

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



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