

1 Storage temperatures

	Best storage conditions			At 5°C
	Temperature (°C)	Relative humidity (%)	Storage-life*	Estimated storage life**
Asian leafy – buk choy	2	95–100	3 weeks	2–3 weeks
Asian leafy – choy sum	2	95–100	3 weeks	10–14 days
Asian leafy – gai lan	2	95–100	2 weeks	7–10 days
Asian leafy – pak choy	2	95–100	3 weeks	10–14 days
Asian leafy – wombok	0	95–100	3 months	3–6 weeks
Baby spinach	2	95–100	3 weeks	2–3 weeks
Beans	7–10	90–95	7–12 days	6–8 days
Broccoli	0	95–100	6 weeks	2–3 weeks
Brussels sprout	0	95–100	4 weeks	1–3 weeks
Cabbage	0	95–100	8 weeks	2–3 weeks
Capsicum – green	2–5	90–95	2–3 weeks	2–3 weeks
Capsicum – red	1–4	90–95	3–4 weeks	2–3 weeks
Carrot	0	95–100	6 weeks	2–3 weeks
Cauliflower	0	95–100	3 weeks	7–12 days
Celery	2	95–100	6 weeks	2–4 weeks
Cucumber – green field	6–9	90–95	2–4 weeks	2–3 weeks
Cucumber – Lebanese	10–12	90–95	10–16 days	5–10 days
Eggplant	10–14	90–95	10–16 days	6–12 days
Green onions	0	95–100	3 weeks	2–3 weeks
Kale	0	95–100	3 weeks	7–10 days
Leek	0	95–100	12 weeks	3–4 weeks
Lettuce – hearting	2	95–100	3 weeks	1–2 weeks
Lettuce – loose leaf	2	95–100	2 weeks	1–2 weeks
Parsnip	0	95–100	6 weeks	2–3 weeks
Pea, edible pod	0	90–95	3 weeks	2–3 weeks
Pumpkin	20	70–80	2–3 months	2–3 weeks
Rocket	2	95–100	3 weeks	2–3 weeks
Silverbeet	0	95–100	2 weeks	7–10 days
Squash (pattypan)	8–10	90–95	8–12 days	6–10 days
Sweet corn	0	95–100	2 weeks	3–5 days
Sweetpotato	16–18	80–90	2 months	7–10 days
Zucchini	6–10	90–95	10–16 days	8–12 days

* Storage life is likely to vary significantly according to cultivar, growing conditions, harvest and postharvest management. Values are guides only; representing the average time product is likely to remain commercially acceptable and saleable.

** Storage life at 5°C has been estimated as a range using available data.