



Commodity handling table:

recommended long term storage conditions for container transportation

Fresh Vegetables and Melons | [Fresh Fruit](#) | [Fresh Meat](#) | [Processed Meat](#) | [Dairy](#) | [Frozen Horticultural](#) | [Frozen Meat](#) | [Frozen Seafood](#)

Commodity	Post-harvest Life (days)	Recommended		Recommended	Benefit from	Acceptable Receiving Pulp Temperature Range		Highest Freezing Point		Remarks
		Temperature Settings		Fresh Air Exchange (CFM)	Modified/	°F	°C	°F	°C	
		°F	°C		Controlled Atmosphere					

FRESH VEGETABLES AND MELONS

Amaranth										
Leaves	10-14	34	1.1	45	none	32-34	0 to 1.1			
Anise	14-21	32-36	0-2.2	closed	none	32-34	0 to 1.1			
Aravi - Yams	50-115	56-60	13.3-15.6	closed	none/slight	56-60	13.3 to 15.6	30	-1.1	
Artichokes, Globe	14-21	32-33	0-0.6	45	good	32-41	0 to 5	29.9	-1.2	
Artichokes, Jerusalem	100-150	33-34	0.6-1.1	15	none	30-41	-1.1 to 5	27.5	-2.5	
Asparagus, Green	14-21	33-36	0.6-2.2	45	good	35-41	1.7 to 5	30.9	-0.6	Asparagus is sensitive to chilling injury after 10 days at 32°F.
Bean Sprouts										
- Mung Beans	7-9	32	0	45	none	32-44	0 to 6.7			
Beans, Lima, Shelled	7-10	37-39	2.8-3.9	45	none	37-45	2.8 to 7.2	31	-0.6	
Beans, Lima, Unshelled	7-10	41-43	5-6.1	45	none	37-45	2.8 to 7.2	31	-0.6	
Beans, Snap or Green	10-14	38-40	3.3-4.4	30	fair	36-42	2.2 to 5.5	30.7	-0.7	
Beans, Winged	28	50	10	closed	none	50-60	10 to 15.6			
Beets, Bunch	10-14	34	1.1	15	slight	32-41	0 to 5	31.3	-0.4	
Beets, Root	90-150	34	1.1	closed	slight	31-41	-0.6 to 5	30.3	-0.9	
Belgian Endive	7-14	34-36	1.1-2.2	60	good	32-41	0 to 5			

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Bok Choy	30-60	32-34	0-1.1	30	good	31-41	-0.6 to 5			
Broccoli	7-14	32-33	0-0.6	30	good	31-41	-0.6 to 5	30.9	-0.6	Avoid setting temp at 31°F or below.
Brussels Sprouts	21-35	32-33	0-0.6	30	good	31-41	-0.6 to 5	30.5	-0.9	
Cabbage, Chinese										
- Napa Cabbage	30-60	32-36	0-2.2	15	good	31-41	-0.6 to 5	30.4	-0.9	
Cabbage, Green (Early)	21-42	32-36	0-2.2	15	good	31-41	-0.6 to 5	30.4	-0.9	
Cabbage, Green (Late)	90-180	32-36	0-2.2	15	good	31-41	-0.6 to 5	30.4	-0.9	
Cabbage, Red (Early)	21-42	32-36	0-2.2	15	good	31-41	-0.6 to 5	30.4	-0.9	
Cabbage, Red (Late)	90-180	32-36	0-2.2	15	good	31-41	-0.6 to 5	30.4	-0.9	
Cactus Steams										
- Nopales	14-21	41-50	5-10	closed	none	36-55	2.2 to 12.8			Discoloration can occur due to chilling injury if stored longer than 3 weeks at 41°F.
Calabaza	60-90	50	10	15	none	50-55	10 to 12.8			
Cantaloupe	12-21	37-41	2.8-5	30	fair	36-50	2.2 to 10	29.9	-1.2	Avoid setting temp at 35°F or below.
Carrots, Topped	28-180	32-41	0-5	15	slight	30-44	-1.1 to 6.7	29.5	-1.4	
Cauliflower	21	33	0.6	30	fair	31-41	-0.6 to 5	30.6	-0.8	Transit time more than 21 days not recommended.
Celeriac	180-240	33-34	0.6-1.1	15	slight	31-41	-0.6 to 5	30.3	-0.9	
Celery	35-49	33	0.6	15	fair	32-41	0-5	31.1	-0.5	Freezing injury will be initiated at 31.1°F.
Chard	41-913	34	1.1	45	none	32-41	0-5	31.9	-0.1	
Chayote	28-42	45	7.2	closed	none	32-55	0-12.8	31	-0.6	
Chicory	14-28	33-34	0.6-1.1	45	none	31-41	-0.6 to 5			
Chives	14-21	33-34	0.6-1.1	45	none	32-41	0-5			
Collards	10-14	33-34	0.6-1.1	45	none	31-41	-0.6 to 5	30.6	-0.8	

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Corn, Sweet	7	33-34	0.6-1.1	45	good	31-41	-0.6 to 5	30.9	-0.6	Due to high rate of respiration & conversion of sugars to starch, transit time more than 7 days not recommended. Freezing injury will be initiated at 31.1°F.
Cucumbers	10-14	50-55	10-12.7	15	fair	45-60	7.2-15.6	30.1	-1.1	Avoid setting temp at 50°F or below. Transit time more than 14 days not recommended.
Daikon										
- Black Radish	60-120	34	1.1	15	none	31-41	-0.6 to 5			
Dasheen										
- Taro & Eddo	42-140	50	10	closed	none/slight	45-55	7.2-12.8			
Eggplant	10-14	50-54	10-12.2	15	fair	45-65	7.2-18.3	30.6	-0.8	Avoid setting temp at 49°F or below. Transit time more than 14 days not recommended.
Endive										
- Escarole	14-28	34	1.1	30	good	32-41	0-5	31.9	-0.1	
Garlic	90-210	31	-0.6	15	good	31-46	-0.6 to 7.8	below 30	-1.1	R/H 60-70% preferred. Garlic cloves must be properly cured prior to shipping. Avoid temp range 41-65°F.
Ginger	90-180	56	13.3	15	none/slight	50-66	10 to 18.9			R/H 65% preferred. Ginger roots must be cured properly prior to shipping. Avoid temp below 55°F.
Greens, Leafy	10-14	32-33	0-0.6	30	none	32-41	0 to 5	31.7	-0.2	
Horseradish	300-351	34	1.1	closed	none/slight	30-39	-1.1 to 3.9	28.7	-1.8	
Jicama	30-60	55	12.7	closed	none	55-65	12.8 to 18.3			
Kale	10-14	33	0.6	30	none	32-41	0 to 5	31.1	-0.5	
Kiwanus	180	50	10	45	none	50-60	10 to 15.6			
Kohlrabi, Topped	60-90	33-34	0.6-1.1	15	none/slight	31-41	-0.6 to 5	30.2	-1.0	
Leeks, Green	60-90	32	0	30	good	32-41	0 to 5	30.7	-0.7	
Lettuce, Crisphead or Iceberg	6	33	0.6	15	good	32-41	0 to 5	31.7	-0.2	Freezing damage can occur at 31.7°F or below. Extremely sensitive to

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											ethylene.
Lettuce,											Same as iceberg/crisphead lettuce. Avoid using propane fork-lift for stuffing.
Romaine or Cos	14-21	33	0.6	15	good	32-41	0 to 5	31.7	-0.2		
Malanga											
- Cocoyam, Yautia	42	50	10	closed	none/slight	55-66	12.8 to 18.9				
Manioc											
- Cassava, Yuca	21-35	41	5	closed	none/slight	38-45	3.3 to 7.2				
Melons, Bitter	14-21	54-55	12.2-12.8	closed	none	54-60	12.2 to 15.6				
Melons,											
Casaba	21-28	50	10	45	fair	50-65	10 to 18.3	30.1	-1.1		
Melons,											
Crenshaw	14-21	50	10	45	good	45-60	7.2 to 15.6	30.1	-1.1		
Melons,											
Honeydew	21-28	45	7.2	15	good	41-60	5 to 15.6	30.9	-0.6		
Melons, Persian	14-21	50	10	45	good	45-65	7.2 to 18.3	30.6	-0.8		
Melons, Water											
(Seeded or Seedless)	14-21	50-59	10-15	15	none/slight	50-60	10 to 15.6	30.9	-0.6		Watermelons are prone to chilling injury when stored at 45°F or below.
Mushrooms	12-17	33-34	0.6-1.1	45	fair	31-41	-0.6 to 5	30.4	-0.9		Freezing injury will likely occur at temp 30.9°F. As mushrooms will continue to develop after harvest, remove field heat quickly.
Okra	7-14	45-50	7.2-10	15	fair	45-55	7.2 to 12.8	28.7	-1.8		
Onions, Dry	30-270	33-34	0.6-1.1	30	none	31-41	-0.6 to 5	30.6	-0.8		Avoid temp range 41-68°F (will sprout and decay rapidly).
Onions, Green	21-28	33	0.6	30	good	31-41	-0.6 to 5	30.4	-0.9		
Parsley	30-60	33-34	0.6-1.1	30	good	31-41	-0.6 to 5	30	-1.1		
Parsnips	120-150	33-34	0.6-1.1	closed	none/slight	31-41	-0.6 to 5	30.4	-0.9		
Peas, Snow											
and Snap pod	7-14	33-34	0.6-1.1	30	good	31-41	-0.6 to 5	30.9	-0.6		
Peppers, Bell	21-35	41-45	5-7.2	15	fair	41-55	5-12.8	30.7	-0.7		Avoid setting temp 41°F or below.

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- Sweet Peppers										Chilling injury will occur if stored at 41°F for longer than 2 weeks.
Peppers,										
Hot Chili	14-21	50	10	15	slight	45-55	7.2 to 12.8	30.7	-0.7	
Potatoes, Early	21-35	55	12.8	15	none/slight	50-70	10 to 21.1	30.5	-0.8	Storing immature potatoes below 55°F may cause the accumulation of reducing sugars, leading to excessive browning during frying/chipping. However, it will allow extended storage life.
Potatoes, Late	150	45	7.2	15	none/slight	36-50	2.2 to 10	30.5	-0.8	Avoid exposure to bright light which will induce greening.
Potatoes, Sweet										
- Boniato	90-180	56	13.3	closed	none/slight	56-66	13.3 to 18.9	29.7	-1.3	
Pumpkins &										
Winter Squash	60-180	55-59	12.8-15	15	none/slight	50-70	10 to 21.1	30.5	-0.8	Pumpkins and winter squash are very chilling sensitive when stored below 50°F.
Radicchio	14-21	34	1.1	45	none	32-41	0 to 5			
Radishes,										
Red (topped)	21-28	33	0.6	15	none/slight	31-41	-0.6 to 5	30.7	-0.7	
Radishes,										
Daikon-type radish	90-120	33	0.6	15	none/slight	31-41	-0.6 to 5	30.7	-0.7	
Rhubarb	14-21	34	1.1	15	none	31-41	-0.6 to 5	30.3	-0.9	
Rutabagas	60-120	33-34	0.6-1.1	15	none/slight	31-41	-0.6 to 5	30.1	-1.1	
Salsify	60-120	33-34	0.6-1.1	15	none/slight	31-41	-0.6 to 5	30.1	-1.1	
Scorzonera										
- Black Salsify	180	33-34	0.6-1.1	15	good	32-41	0 to 5			
Shallots	21-28	32	0	30	good	31-41	-0.6 to 5			
Spinach	10-14	33-34	0.6-1.1	45	fair	32-41	0 to 5	31.5	-0.3	Freezing injury will be initiated at 31.5°F.
Summer Squash	10-14	41-50	5-10	15	none/slight	41-55	5 to 12.8	31.1	-0.5	Summer squash are chilling sensitive at temp below 41°F.
Swiss Chard	30-60	33-34	0.6-1.1	30	good	31-34	-0.6 to 1.1			
Tomato,	14-21	55-60	12.8-	15	good	50-65	10-18.3	30	-1.1	Tomatoes are chilling sensitive at temp

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Mature-green			15.5							below 50°F.
Tomato, Light Red	10-14	50-55	10-12.8	15	good	50-65	10-18.3	30	-1.1	Tomatoes are chilling sensitive at temp below 50°F.
Water Chestnuts	100-128	33-34	0.6-1.1	15	none	32-50	0 to 10			
Watercress	14-21	33	0.6	45	none	32-41	0 to 5	31.5	-0.3	
Watermelons,										
Seeded or Seedless	14-21	50-59	10-15	15	none/slight	50-60	10 to 18.3	30.9	-0.6	Watermelons are prone to chilling injury when stored at 45°F or below.

FRESH FRUIT

Acerola										
- Barbados Cherry	50-58	34	1.1	closed	none	32-40	0 to 4.4			
Apples, Fuji, Gala,										Storage in dark environment plus low O2 (1-3%) & high CO2 (1.5-3%) will increase post-harvest life expectancy up to 10 months.
Golden & Red Delicious	90-240	32	0	30	excellent	30-44	-1.1 to 6.7	29	-1.7	
Apples,										Some reports indicate that chilling injury can occur at temp 32°F.
Granny Smith	90-240	33	0.6	30	excellent	30-44	-1.1 to 6.7	29.3	-1.5	
Apples,										
Chilling sensitive	40-45	40	4.4	15		36-50	2.2 to 10	29.3	-1.5	
Apricots	7-14	33	0.6	30	good	31-46	-0.6 to 7.8	30.5	-0.8	Avoid temp range 36-46°F.
Atemoya	28-42	55	12.8	closed	none	55-60	12.8 to 15.6			
Avocados,										
Mature-green	21-28	41-55	5-12.7	30	good	40-60	4.4 to 15.6	31.5	-0.3	Use of CA recommended for longer transit.
Avocados, Ripe										
Avocados	14-21	36-40	2.2-4.4	30	good	40-60	4.4 to 15.6	31.5	-0.3	Use of CA recommended for longer transit.
Babaco	7-21	45	7.2	closed	none	45-50	7.2 to 10			
Bananas	7-28	56-57	13.3-13.9	15	excellent	57-65	13.9 to 18.3	30.6	-0.8	Avoid setting temp below at 55°F. Best temp for bananas is at 55.76°F.
Berries,										
Blackberries	2-3	33	0.6	15	very good	31-41	-0.6 to 5	30.6	-0.8	
Berries,										
Blueberries	7-14	33	0.6	15	very good	31-41	-0.6 to 5	29.7	-1.3	

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Berries,										
Cranberries	60-120	37-40	2.8-4.4	15	slight	34-45	1.1 to 7.2	30.4	-0.9	
Berries,										
Currants	7-14	33	0.6	15	none	31-41	-0.6 to 5	30.2	-1.0	
Berries,										
Dewberries	2-3	33	0.6	15	none	31-41	-0.6 to 5	29.7	-1.3	
Berries,										
Elderberries	5-14	33	0.6	15	none	31-41	-0.6 to 5	30	-1.1	
Berries,										
Gooseberries	14-28	33	0.6	15	none	31-41	-0.6 to 5	30	-1.1	
Berries,										
Loganberries	2-3	33	0.6	15	none	31-41	-0.6 to 5	29.7	-1.3	
Berries,										
Raspberries	2-3	34	1.1	15	very good	31-41	-0.6 to 5	30.4	-0.9	
Berries,										
Strawberries	5-10	33	0.6	15	excellent	31-41	-0.6 to 5	30.6	-0.8	
Breadfruit	14-40	55-57	12.8-13.8	45	good	54-65	12.2 to 18.3			
Cactus Pear										
- Prickly Pears	14-35	43-46	6.1-7.8	15	good	41-50	5 to 10			
Calamondin	14	48-50	8.9-10	closed	none	48-55	8.9 to 12.8			
Canistel										
- Egg Fruit	21	55	12.8	closed	none	55-60	12.8 to 15.5			
Carambola										
- Starfruit	28-42	41	5	15	none	41-50	5 to 10			
Cherries, Sour	3-7	32	0	15	very good	29-44	-1.7 to 6.7	29	-1.7	
Cherries, Sweet	14-21	31	-0.6	15	very good	29-44	-1.7 to 6.7	28.8	-1.8	
Clementines	14-21	40	4.4	45	none	38-45	3.3 to 7.2			
Coconuts	30-60	32-34	0-1.1	closed	none	31-46	-0.6 to 7.8	30.4	-0.9	
Dates	180-365	32	0	15	none	32-46	0 to 7.8	3.7	-15.7	Preferred R/H level at 70-75%.
Dragon Fruits	28-35	45	7.2	15	No published information	45-55	7.2 to 12.8	N/A		
Dried Fruit	6 months	32-50	0-10	closed	excellent	32-70	0 to 21.1			The lower the moisture, the longer the

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& Nuts	and up										post-harvest life.
Durian, Ripe	7-14	55-59	12.8-15	30	good	39-50	3.9 to 10				Cultivars vary in their chilling sensitivity. Can be damaged by storage at 41°F for 1 week and 50°F for 2 weeks.
Durian,											Cultivars vary in their chilling sensitivity. Can be damaged by storage at 41°F for 1 week and 50°F for 2 weeks.
Mature unripe	21-35	55-59	12.8-15	30	good	39-50	3.9 to 10				Cultivars vary in their chilling sensitivity. Can be damaged by storage at 41°F for 1 week and 50°F for 2 weeks.
Feijoa	28-35	41	5	closed	none	41-50	5 to 10				
Figs	7-14	32	0	15	good	28-44	-2.2 to 6.7	27.6	-2.4		California-grown "Black Mission" & "Calimyrna" at CA combination of 5-10% O2 and 15-20% CO2.
Grapefruit, Arizona/ California/Dry areas	28-42	58	14.4	15	fair	48-60	8.9 to 15.6	30	-1.1		
Grapefruit, Florida/Humid areas	28-42	48-60	8.9- 15.6	15	fair	48-60	8.9 to 15.6	30	-1.1		
Grapes, Table	56-180	31	-0.6	15	good	30-42	-1.1 to 5.6	28.1	-2.2		
Guavas	14-21	46-50	7.8-10	30	slight	41-55	5 to 12.8				
Jackfruit	14-21	56	13.3	45	No published information	56-80	13.3 to 26.7				Avoid setting temp below 54°F (chilling injury).
Jujubes	60-90	38-50	3.3-10	30	No published information	36-55	2.2 to 12.8				Fresh jujubes are susceptible to chilling injury if kept below 38°F.
Kiwifruit - Chinese											
Gooseberry	90-150	33	0.6	15	excellent	31-39	-0.6 to 3.9	29.3	-1.5		Freezing damage can occur on early picked kiwi fruit when at 32°F or below.
Kumquats	14-28	39	3.9	closed	none	34-45	1.1 to 7.2				
Langsat	10-15	52	11.1	closed	No published information	52-60	11.1 to 15.6				
Lemons	30-180	54-57	12.2- 13.9	15	good	45-60	7.2 to 15.6	29.4	-1.4		
Limes	42-56	50-55	10-12.8	15	Use of CA is limited						
Longan	14-28	36-41	2.2-5	30	good	35-45	1.7 to 7.2				
Loquat	14-28	33	0.6	15	No published information	32-41	0 to 5				

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Lychee	21-35	35-50	1.7-10	15	good	34-50	1.1 to 10			Storage at 34°F or below for longer than 12 days will result in chilling injury.
Mangoes, Partially-ripe & Ripe	14-21	50	10	30	good	45-55	7.2 to 12.8	30.4	-0.9	
Mangoes, Mature-green	21-28	55	12.8	30	good	50-55	10 to 12.8	30.4	-0.9	
Mangosteens	14-28	56	13.3	30	none	56-65	13.3 to 18.3			
Nectarines & Peaches	14-28	32	0	15	good	30-36	-1.1 to 2.2	30.4	-0.9	Avoid temp range 36-50°F. There are approx. 350 cultivars in Calif. Shelf life varies among them.
Olives, Fresh Green	28-42	41-45	5-7.2	15	good	41-50	5 to 10	29.4	-1.4	
Oranges	21-90	38-48	3.3-8.9	15	fair	38-50	3.3 to 10	30.6	-0.8	Some Florida-grown cultivars can be kept at 32-34°F. Arizona-grown Valencia oranges should be kept at 48°F.
Oranges, Mandarin/Tangerine	14-42	41-46	5-7.8	15	none/slight	38-50	3.3 to 10	30.1	-1.1	
Papayas, Mature-green	14-28	55	12.8	15	good	45-60	7.2 to 15.6	30.4	-0.9	Avoid setting temp below 45°F (chilling injury).
Papayas, Partially-ripe	14-28	50	10	15	good	45-60	7.2 to 15.6	30.4	-0.9	Avoid setting temp below 45°F (chilling injury).
Papayas, ripe	14-28	45	7.2	15	good	45-60	7.2 to 15.6	30.4	-0.9	Avoid setting temp below 45°F (chilling injury).
Passion Fruit	14-21	45-50	7.2-10	45	none	45-60	7.2 to 15.6			Avoid setting temp below 41°F (chilling injury)
Peaches & Nectarines	14-28	32	0	15	good	30-36	-1.1 to 2.2	30.4	-0.9	Avoid temp range 36-50°F. There are approx. 350 cultivars in Calif. Shelf life varies among them.
Pears, Anjou, Bosc & Comice	120-180	31	-0.6	15	excellent	30-36	-1.1 to 2.2	28-29	-2.2 to -1.7	Winter pear varieties can be stored in CA for up to 4 months (Bosc & Comice) or 6 months (Anjou). Note: do not accept pear bookings when pears are already near their post-harvest life expectancy.

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Pears, Asian (20th-Century, Shinseiki, Ya Pear)	120-180	32	0	15	excellent	31-41	-0.6 to 5	29	-1.7	
Pears, Bartlett	90-180	32	0	15	excellent	30-44	-1.1 to 6.7	29.2	-1.6	
Pepino - Mellow Fruit, Treemelon	28-42	45-50	7.2-10	closed	No published information	40-60	4.4 to 15.6			Avoid longer storage at 45°F or below (chilling injury).
Persimmons, Fuyu	25-84	32	0	15	good	30-44	-1.1 to 6.7	28.1	-2.2	
Persimmons, Hachiya	50-90	32	0	15	good	30-44	-1.1 to 6.7	28.1	-2.2	
Pineapples, Ripe	14-28	45-50	7.2-10	15	fair	45-55	7.2 to 12.8	30	-1.1	Avoid setting temp below 45°F (chilling injury).
Pineapples, Partially-ripe	14-28	50-55	10-12.8	15	fair	45-55	7.2 to 12.8	30	-1.1	Avoid setting temp below 45°F (chilling injury).
Plantains	10-35	48-59	8.9-15	15	No published information	46-68	7.7 to 20	30.6	-0.8	
Plums	7-56	32	0	15	good	31-46	-0.6 to 7.8	30.5	-0.8	Avoid temp window of 36-46°F (killing temp range).
Pomegranates	60-90	41	5	15	excellent	32-51	0 to 10.6	27.6	-2.4	Longer storage in CA for more than 2 months should be kept at 50°F.
Pomeloes - Pummeloes	84	45	7.2	15	No published information	45-60	7.2 to 15.6			
Prunes	14-28	32	0	15	good	31-46	-0.6 to 7.8	30.5	-0.8	Avoid temp window 36-46°F (killing temp range).
Quince	60-90	32	0	30	No published information	31-44	-0.6 to 6.7	28.4	-2.0	
Rambutan	7-21	50-54	10-12.2	30	good	50-65	10 to 18.3			
Sapatas (Sapodilla & Mamey Sapote)	14-28	58	14.4	30	good	54-60	12.2 to 15.6			
Soursop - Guanabana	21	59	15	60	none	59-68	15 to 20			
Starfruit (Carambola)	28-42	42-50	5.6-10	15	No published information	40-55	4.4 to 12.8			
Strawberries	5-10	33	0.6	15	excellent	31-41	-0.6 to 5	30.6	-0.8	
Tamarilloes	36-70	37-39	2.8-3.9	30	No published information	37-50	2.8 to 10			

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Tamarinds	21-28	45	7.2	closed	none	45-60	7.2 to 15.6			
Tangerine/Mandarin	14-42	41-46	5-7.8	15	none/slight	38-50	3.3 to 10	30.1	-1.1	
Tomatilloes	21	55	12.8	closed	none	55-60	12.8 to 15.6			
Uglifruit	14-21	40	4.4	closed	none	40-50	4.4 to 10	30.1	-1.1	
Watermelons, Seeded or Seedless	14-21	50-59	12.2-15	15	none/slight	50-60	10 to 15.6	30.9	-0.6	Watermelons are prone to chilling injury when stored at 45°F or below.

CUT FLOWERS

Alstroemeria	14-21	33-36	0.6-2.2	15	slight	32-38	0 to 3.3	31	-0.6	Freezing damage may occur at temp below 31°F.
Anthurium	14-21	55	12.8	15	good	32-38	0 to 3.3	31.2	-0.4	Chilling injury will occur at temp below 50°F.
Carnation	14-28	34	1.1	15	No published information	32-38	0 to 3.3	31	-0.6	Freezing damage may occur at temp below 31°F.
Christmas Trees	30+	32	0	15	No published information	30-60	-1.1 to 15.6	N/A		Suggest spraying fresh water to the trees prior to closing the container doors.
Chrysanthemum	21-28	32	0	15	none	32-38	0 to 3.3	30	-1.1	Freezing damage may occur at temp below 30°F.
Flower Bulbs, Crocus/ Daffodil/Iris, Tulip	42+	63	17.2	15	No published information					
Flowering & Foliage Plants	42+	59	15	75	No published information					
Freesia	7	36	2.2	15	none	32-38	0 to 3.3	31	-0.6	Freezing damage may occur at temp below 31°F.
Ferns	30+	36	2.2	15	No published information	32-38	0 to 3.3	N/A		
Lisianthus	N/A	33	0.6	15	No published information	32-38	0 to 3.3	31	-0.6	Freezing damage may occur at temp below 31°F.
Christmas Trees	30+	36	2.2	15	No published information	32-38	0 to 3.3	N/A		

FRESH MEAT

Beef	14-65	28-32	-2.2 to	closed	excellent	28-33	-2.2 to 0.6	28.4	-2.0	
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Buffalo	14-65	28-32	-2.2 to 0	closed	excellent	28-33	-2.2 to 0.6	28.4	-2.0	
Horse	14-65	28-32	-2.2 to 0	closed	excellent	28-33	-2.2 to 0.6	28.4	-2.0	
Lamb	14-65	28-32	-2.2 to 0	closed	excellent	28-33	-2.2 to 0.6	28.4	-2.0	
Pork	14-65	28-32	-2.2 to 0	closed	excellent	28-33	-2.2 to 0.6	28.4	-2.0	
Poultry	14-65	28-32	-2.2 to 0	closed	excellent	28-33	-2.2 to 0.6	28.4	-2.0	
Poultry, Ice Packed	14-65	33	0.6	closed	excellent	27-33	-2.8 to 0.6	27	-2.8	
Veal	14-65	28-32	-2.2 to 0	closed	excellent	28-33	-2.2 to 0.6	28.4	-2.0	

PROCESSED MEAT

Bacon (Slabs or Sliced)	21-28	29-32	-1.7 to 0	closed	good	27-41	-2.8 to 5	29	-1.7	
Beef, Dried	21-28	29-32	-1.7 to 0	closed	good	27-41	-2.8 to 5	29	-1.7	
Beef, Sliced	21-28	41	5	closed	good	29-41	-1.6 to 5	29	-1.7	
Cold Cuts	21-28	29-32	-1.7 to 0	closed	good	27-41	-2.8 to 5	29	-1.7	
Franks	21-28	29-32	-1.7 to 0	closed	good	27-41	-2.8 to 5	29	-1.7	
Hams, Baked	21-28	29-32	-1.7 to 0	closed	good	28-41	-2.2 to 5	29	-1.7	
Hams, Boiled	21-28	29-32	-1.7 to 0	closed	good	27-41	-2.8 to 5	29	-1.7	
Hams, Smoked	21-28	27	-2.8	closed	good	27-41	-2.8 to 5	29	-1.7	
Sausages	21-28	27	-2.8	closed	good	27-41	-2.8 to 5	29	-1.7	

DAIRY

Butter, Fresh		34	1.1	closed		38-48	3.3 to 8.9			
Butter, Frozen		0	-17.8	closed		0-5	-17.8 to -5			

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Cheese Foods		45	7.2	closed		40-50	4.4 to 10	29	-1.7	
Cheeses, Natural										
- Cheddar, Cottage, Roquefort, Swiss		33-34	0.6-1.1	closed		30-39	-1.1 to 3.9	29	-1.7	
Cheeses, Processed										
- American, Brick		45	7.2	closed		30-50	-1.1 to 10	29	-1.7	
Eggs	180	34	1.1	closed	32-45	0 to 7.2	31	-0.6		
Ice Cream		-15	-26.1	closed		0 or below	-17.8 or below			
Margarine		0	-17.8	closed		35-40	1.7 to 4.4			
Milk		33-34	0.6-1.1	closed		32-39	0-3.9			

FROZEN HORTICULTURAL

French Fries		0	-17.8	closed		0-15	-17.8 to -9.4			
Fruits		0	-17.8	closed		0-15	-17.8 to -9.4			
Vegetables		0	-17.8	closed		0-15	-17.8 to -9.4			

FROZEN MEAT

Beef		0	-17.8	closed		0-15	-17.8 to -9.4			
Buffalo		0	-17.8	closed		0-15	-17.8 to -9.4			
Horse		0	-17.8	closed		0-15	-17.8 to -9.4			
Lamb		0	-17.8	closed		0-15	-17.8 to -9.4			
Pork		0	-17.8	closed		0-15	-17.8 to -9.4			
Poultry		0	-17.8	closed		0-15	-17.8 to -9.4			
Veal		0	-17.8	closed		0-15	-17.8 to -9.4			

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FROZEN SEAFOOD

Crabs	120-360	0	-17.8	closed		0-15	-17.8 to -9.4			
Fish, Fatty										
- Herring, Mackerel	120-240	0 to -5	-17.8 to 20.6	closed		0-15	-17.8 to -9.4			
Fish, Lean - Cod, Flounder, Pomfret	240-300	0	-17.8	closed		0-15	-17.8 to -9.4			
Lobsters	120-360	0	-17.8	closed		0-15	-17.8 to -9.4			
Scallops	120-360	0	-17.8	closed		0-15	-17.8 to -9.4			
Shrimp	120-360	0	-17.8	closed		0-15	-17.8 to -9.4			
Surimi	120-360	-15	-26.1	closed		0 or below	-17.8 or below			

Note: The above mentioned temperature and fresh-air exchange settings for each commodity are only recommended set points.

The post-harvest life expectancy and best temperature management for each commodity also vary by cultivars and post-harvest handlings.

Recommended temperature and fresh-air exchange settings are for general guidance only. These recommendations are based on standardized assumptions and industry research. Optimum settings may differ depending on the specific commodity, post-harvest handling determining the optimum settings best suited for their cargo.

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