PennState Extension

FARMERS MARKET STORAGE

In the Refrigerator (40°F/4°C or lower)

Top shelves: milk, juices, eggs, leftovers, cut fruits, cut vegetables

Bottom shelf: meats, fish, poultry in containers

On door: sauces, butter, condiments, dressings

Bottom crisper drawer for fruit:

- Strawberries, berries
- Ripe melons, mangos, plums, peaches, pears
- Grapes
- Apples after 7 days at room temperature
- Citrus fruits after 10 days at room temperature

Bottom crisper drawer for vegetables:

- Leafy greens in original container or perforated bag
- Herbs
- Cucumbers
- Corn in husk
- Peppers
- Green beans
- Carrots
- Brussels sprouts
- Celery
- Asparagus in damp paper towel
- Mushrooms in original package

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On the Countertop

Ripen on counter, then refrigerate:

- Avocados
- Kiwi
- Nectarines
- Peaches
- Tomatoes

Store at room temperature (70°F/21°C):

- Apples up to 7 days
- Bananas
- Citrus fruits up to 10 days
- Papaya, mangos up to 3–5 days
- Melons up to 1–2 days
- Garlic
- Potatoes, sweet potatoes
- Winter squashes
- Onions

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