

TAKE THE CHALLENGE!

KEEP FOOD FROM GOING TO WASTE

FRUIT & VEGETABLE

STORAGE GUIDE



RIPEN AT ROOM TEMPERATURE

APRICOTS

MELONS

PEACHES

PLUMS

AVOCADOS

NECTARINES

PEARS

TOMATOES

STORE AT ROOM TEMPERATURE

BANANAS

MANGOS

PAPAYAS

PINEAPPLES

STORE IN A COOL, DARK PLACE

ONIONS

POTATOES

STORE IN THE FRIDGE

APPLES

CHERRIES

HERBS

LEMONS

BERRIES

GRAPES

KIWI

ORANGES

VEGETABLES