

# FRESH VEGETABLES AND FRESH FRUIT

Commodity	Shelf Life (days)	Recommended Temperature Settings		Recommended Fresh Air Exchange (CFM)	Benefit from Modified or Controlled Atmosphere	Acceptable Receiving Pulp Temperature Range		Highest Freezing Point	
		°F	°C			°F	°C	°F	°C
<b>Acerola - Barbados Cherry</b>	50-58	34	1.1	closed	none	32-40	0 to 4.4		
<b>Amaranth Leaves</b>	10-14	34	1.1	45	none	32-34	0 to 1.1		
<b>Anise</b>	14-21	32-36	0-2.2	closed	none	32-34	0 to 1.1		
<b>Apples, Granny Smith</b>	90-240	33	0.6	30	excellent	30-44	-1.1 to 6.7	29.3	-1.5
<b>Apples,Chilling sensitive</b>	40-45	40	4.4	15		36-50	2.2 to 10	29.3	-1.5
<b>Apricots</b>	7-14	33	0.6	30	good	31-46	-0.6 to 7.8	30.5	-0.8
<b>Aravi - Yams</b>	50-115	56-60	13.3-15.6	closed	none/slight	56-60	13.3 to 15.6	30	-1.1
<b>Artichokes, Globe</b>	14-21	32-33	0-0.6	45	good	32-41	0 to 5	29.9	-1.2
<b>Artichokes, Jerusalem</b>	100-150	33-34	0.6-1.1	15	none	30-41	-1.1 to 5	27.5	-2.5
<b>Asparagus, Green</b>	14-21	33-36	0.6-2.2	45	good	35-41	1.7 to 5	30.9	-0.6
<b>Atemoya</b>	28-42	55	12.8	closed	none	55-60	12.8 to 15.6		
<b>Avocados, Mature-green</b>	21-28	41-55	5-12.7	30	good	40-60	4.4 to 15.6	31.5	-0.3
<b>Avocados, RipeAvocados</b>	14-21	36-40	2.2-4.4	30	good	40-60	4.4 to 15.6	31.5	-0.3
<b>Babaco</b>	7-21	45	7.2	closed	none	45-50	7.2 to 10		
<b>Bananas</b>	7-28	56-57	13.3-13.9	15	excellent	57-65	13.9 to 18.3	30.6	-0.8
<b>Bean Sprouts - Mung Beans</b>	7-9	32	0	45	none	32-44	0 to 6.7		
<b>Beans, Lima, Shelled</b>	7-10	37-39	2.8-3.9	45	none	37-45	2.8 to 7.2	31	-0.6
<b>Beans, Lima, Unshelled</b>	7-10	41-43	5-6.1	45	none	37-45	2.8 to 7.2	31	-0.6
<b>Beans, Snap or Green</b>	10-14	38-40	3.3-4.4	30	fair	36-42	2.2 to 5.5	30.7	-0.7
<b>Beans, Winged</b>	28	50	10	closed	none	50-60	10 to 15.6		
<b>Beets, Bunch</b>	10-14	34	1.1	15	slight	32-41	0 to 5	31.3	-0.4
<b>Beets, Root</b>	90-150	34	1.1	closed	slight	31-41	-0.6 to 5	30.3	-0.9
<b>Belgian Endive - Witloof Chicory</b>	7-14	34-36	1.1-2.2	60	good	32-41	0 to 5		
<b>Blackberries</b>	2-3	33	0.6	15	very good	31-41	-0.6 to 5	30.6	-0.8
<b>Blueberries</b>	7-14	33	0.6	15	very good	31-41	-0.6 to 5	29.7	-1.3
<b>Bok Choy</b>	30-60	32-34	0-1.1	30	good	31-41	-0.6 to 5		
<b>Breadfruit</b>	14-40	55-57	12.8-13.8	45	good	54-65	12.2 to 18.3		
<b>Broccoli</b>	7-14	32-33	0-0.6	30	good	31-41	-0.6 to 5	30.9	-0.6
<b>Brussels Sprouts</b>	21-35	32-33	0-0.6	30	good	31-41	-0.6 to 5	30.5	-0.9
<b>Cabbage, Chinese - Napa Cabbage</b>	30-60	32-36	0-2.2	15	good	31-41	-0.6 to 5	30.4	-0.9
<b>Cabbage, Green (Early)</b>	21-42	32-36	0-2.2	15	good	31-41	-0.6 to 5	30.4	-0.9
<b>Cabbage, Green (Late)</b>	90-180	32-36	0-2.2	15	good	31-41	-0.6 to 5	30.4	-0.9
<b>Cabbage, Red (Early)</b>	21-42	32-36	0-2.2	15	good	31-41	-0.6 to 5	30.4	-0.9

<b>Cabbage, Red (Late)</b>	90-180	32-36	0-2.2	15	good	31-41	-0.6 to 5	30.4	-0.9
<b>Cactus Pear</b>	14-35	43-46	6.1-7.8	15	good	41-50	5 to 10		
<b>Cactus Steams - Nopales</b>	14-21	41-50	40091	closed	none	36-55	2.2 to 12.8		
<b>Calabaza</b>	60-90	50	10	15	none	50-55	10 to 12.8		
<b>Calamondin</b>	14	48-50	8.9-10	closed	none	48-55	8.9 to 12.8		
<b>Canistel</b>	21	55	12.8	closed	none	55-60	12.8 to 15.5		
<b>Cantaloupe</b>	12-21	37-41	2.8-5	30	fair	36-50	2.2 to 10	29.9	-1.2
<b>Carambola</b>	28-42	41	5	15	none	41-50	5 to 10		
<b>Carrots, Topped</b>	28-180	32-41	0-5	15	slight	30-44	-1.1 to 6.7	29.5	-1.4
<b>Cauliflower</b>	21	33	0.6	30	fair	31-41	-0.6 to 5	30.6	-0.8
<b>Celeriac</b>	180-240	33-34	0.6-1.1	15	slight	31-41	-0.6 to 5	30.3	-0.9
<b>Celery</b>	35-49	33	0.6	15	fair	32-41	0-5	31.1	-0.5
<b>Chard</b>	10-14	34	1.1	45	none	32-41	0-5	31.9	-0.1
<b>Chayote</b>	28-42	45	7.2	closed	none	32-55	0-12.8	31	-0.6
<b>Cherries, Sour</b>	3-7	32	0	15	very good	29-44	-1.7 to 6.7	29	-1.7
<b>Cherries, Sweet</b>	14-21	31	-0.6	15	very good	29-44	-1.7 to 6.7	28.8	-1.8
<b>Chicory</b>	14-28	33-34	0.6-1.1	45	none	31-41	-0.6 to 5		
<b>Chives</b>	14-21	33-34	0.6-1.1	45	none	32-41	0-5		
<b>Clementines</b>	14-21	40	4.4	45	none	38-45	3.3 to 7.2		
<b>Coconuts</b>	30-60	32-34	0-1.1	closed	none	31-46	-0.6 to 7.8	30.4	-0.9
<b>Collards</b>	10-14	33-34	0.6-1.1	45	none	31-41	-0.6 to 5	30.6	-0.8
<b>Corn, Sweet</b>	7	33-34	0.6-1.1	45	good	31-41	-0.6 to 5	30.9	-0.6
<b>Cranberries</b>	60-120	37-40	2.8-4.4	15	slight	34-45	1.1 to 7.2	30.4	-0.9
<b>Cucumbers</b>	10-14	50-55	10-12.7	15	fair	45-60	7.2-15.6	30.1	-1.1
<b>Currants</b>	7-14	33	0.6	15	none	31-41	-0.6 to 5	30.2	-1.0
<b>Daikon - Black Radish</b>	60-120	34	1.1	15	none	31-41	-0.6 to 5		
<b>Dasheen - Taro &amp; Eddo</b>	42-140	50	10	closed	none/slight	45-55	7.2-12.8		
<b>Dates</b>	180-365	32	0	15	none	32-46	0 to 7.8	3.7	-15.7
<b>Dewberries</b>	2-3	33	0.6	15	none	31-41	-0.6 to 5	29.7	-1.3
<b>Dragon Fruits</b>	28-35	45	7.2	15	No published information	45-55	7.2 to 12.8	N/A	
<b>Dried Fruit &amp; Nuts</b>	6 months and up	32-50	0-10	closed	excellent	32-70	0 to 21.1		
<b>Durian, Mature unripe</b>	21-35	55-59	12.8-15	30	good	39-50	3.9 to 10		
<b>Durian, Ripe</b>	7-14	55-59	12.8-15	30	good	39-50	3.9 to 10		
<b>Eggplant</b>	10-14	50-54	10-12.2	15	fair	45-65	7.2-18.3	30.6	-0.8
<b>Elderberries</b>	5-14	33	0.6	15	none	31-41	-0.6 to 5	30	-1.1
<b>Endive - Escarole</b>	14-28	34	1.1	30	good	32-41	0-5	31.9	-0.1
<b>Feijoa</b>	28-35	41	5	closed	none	41-50	5 to 10		
<b>Figs</b>	7-14	32	0	15	good	28-44	-2.2 to 6.7	27.6	-2.4
<b>Garlic</b>	90-210	31	-0.6	15	good	31-46	-0.6 to 7.8	below 30	-1.1
<b>Ginger</b>	90-180	56	13.3	15	none/slight	50-66	10 to 18.9		

<b>Golden &amp; Red Delicious</b>	90-240	32	0	30	excellent	30-44	-1.1 to 6.7	29	-1.7
<b>Gooseberries</b>	14-28	33	0.6	15	none	31-41	-0.6 to 5	30	-1.1
<b>Grapefruit, Arizona/ California/</b>	28-42	58	14.4	15	fair	48-60	8.9 to 15.6	30	-1.1
<b>Grapefruit, Florida/Humid areas</b>	28-42	48-60	8.9-15.6	15	fair	48-60	8.9 to 15.6	30	-1.1
<b>Grapes, Table</b>	56-180	31	-0.6	15	good	30-42	-1.1 to 5.6	28.1	-2.2
<b>Greens, Leafy</b>	10-14	32-33	0-0.6	30	none	32-41	0 to 5	31.7	-0.2
<b>Guavas</b>	14-21	46-50	7.8-10	30	slight	41-55	5 to 12.8		
<b>Horseradish</b>	300-351	34	1.1	closed	none/slight	30-39	-1.1 to 3.9	28.7	-1.8
<b>Jackfruit</b>	14-21	56	13.3	45	No published information	56-80	13.3 to 26.7		
<b>Jicama</b>	30-60	55	12.7	closed	none	55-65	12.8 to 18.3		
<b>Jujubes</b>	60-90	38-50	3.3-10	30	No published information	36-55	2.2 to 12.8		
<b>Kale</b>	10-14	33	0.6	30	none	32-41	0 to 5	31.1	-0.5
<b>Kiwanus</b>	180	50	10	45	none	50-60	10 to 15.6		
<b>Kiwifruit - Chinese Gooseberry</b>	90-150	33	0.6	15	excellent	31-39	-0.6 to 3.9	29.3	-1.5
<b>Kohlrabi,Topped</b>	60-90	33-34	0.6-1.1	15	none/slight	31-41	-0.6 to 5	30.2	-1.0
<b>Kumquats</b>	14-28	39	3.9	closed	none	34-45	1.1 to 7.2		
<b>Langsat</b>	10-15	52	11.1	closed	No published information	52-60	11.1 to 15.6		
<b>Leeks, Green</b>	60-90	32	0	30	good	32-41	0 to 5	30.7	-0.7
<b>Lemons</b>	30-180	54-57	12.2-13.9	15	good	45-60	7.2 to 15.6	29.4	-1.4
<b>Lettuce, Crisphead or Iceberg</b>	12-14	33	0.6	15	good	32-41	0 to 5	31.7	-0.2
<b>Lettuce, Romaine or Cos</b>	14-21	33	0.6	15	good	32-41	0 to 5	31.7	-0.2
<b>Limes</b>	42-56	50-55	10-12.8	15	Ca help to keep it green				
<b>Loganberries</b>	2-3	33	0.6	15	none	31-41	-0.6 to 5	29.7	-1.3
<b>Longan</b>	14-28	36-41	2.2-5	30	good	35-45	1.7 to 7.2		
<b>Loquat</b>	14-28	33	0.6	15	No published information	32-41	0 to 5		
<b>Lychee</b>	21-35	35-50	1.7-10	15	good	34-50	1.1 to 10		
<b>Malanga - Cocoyam, Yautia</b>	42	50	10	closed	none/slight	55-66	12.8 to 18.9		
<b>Mangoes, Mature-green</b>	21-28	55	12.8	30	good	50-55	10 to 12.8	30.4	-0.9
<b>Mangoes,Partially-ripe &amp; Ripe</b>	14-21	50	10	30	good	45-55	7.2 to 12.8	30.4	-0.9
<b>Mangosteens</b>	14-28	56	13.3	30	none	56-65	13.3 to 18.3		
<b>Manioc - Cassava, Yuca</b>	21-35	41	5	closed	none/slight	38-45	3.3 to 7.2		
<b>Mature-green</b>	14-28	55	12.8	15	good	45-60	7.2 to 15.6	30.4	-0.9
<b>Melons, Bitter</b>	14-21	54-55	12.2-12.8	closed	none	54-60	12.2 to 15.6		
<b>Melons, Casaba</b>	21-28	50	10	45	fair	50-65	10 to 18.3	30.1	-1.1
<b>Melons, Crenshaw</b>	14-21	50	10	45	good	45-60	7.2 to 15.6	30.1	-1.1
<b>Melons, Honeydew</b>	21-28	45	7.2	15	good	41-60	5 to 15.6	30.9	-0.6
<b>Melons, Persian</b>	14-21	50	10	45	good	45-65	7.2 to 18.3	30.6	-0.8
<b>Mushrooms</b>	12-17	33-34	0.6-1.1	45	fair	31-41	-0.6 to 5	30.4	-0.9
<b>Nectarines &amp; Peaches</b>	14-28	32	0	15	good	30-36	-1.1 to 2.2	30.4	-0.9
<b>Okra</b>	7-14	45-50	7.2-10	15	fair	45-55	7.2 to 12.8	28.7	-1.8

<b>Olives, Fresh Green</b>	28-42	41-45	5-7.2	15	good	41-50	5 to 10	29.4	-1.4
<b>Onions, Dry</b>	30-270	33-34	0.6-1.1	30	none	31-41	-0.6 to 5	30.6	-0.8
<b>Onions, Green</b>	21-28	33	0.6	30	good	31-41	-0.6 to 5	30.4	-0.9
<b>Oranges</b>	21-90	38-48	3.3-8.9	15	fair	38-50	3.3 to 10	30.6	-0.8
<b>Oranges, Mandarin/Tangerine</b>	14-42	41-46	5-7.8	15	none/slight	38-50	3.3 to 10	30.1	-1.1
<b>Papayas,Mature-green</b>	14-28	55	12.8	15	good	45-60	7.2 to 15.6	30.4	-0.9
<b>Papayas,Partially-ripe</b>	14-28	50	10	15	good	45-60	7.2 to 15.6	30.4	-0.9
<b>Papayas, ripe</b>	14-28	45	7.2	15	good	45-60	7.2 to 15.6	30.4	-0.9
<b>Passion Fruit</b>	14-21	45-50	7.2-10	45	none	45-60	7.2 to 15.6		
<b>Peaches &amp; Nectarines</b>	14-28	32	0	15	good	30-36	-1.1 to 2.2	30.4	-0.9
<b>Pears, Anjou,Bosc &amp; Comice</b>	120-180	31	-0.6	15	excellent	30-36	-1.1 to 2.2	28-29	-2.2 to -1.7
<b>Pears, Asian</b>	120-180	32	0	15	excellent	31-41	-0.6 to 5	29	-1.7
<b>Pears, Bartlett</b>	90-180	32	0	15	excellent	30-44	-1.1 to 6.7	29.2	-1.6
<b>Peas, Snow and Sanp pod</b>	7-14	33-34	0.6-1.1	30	good	31-41	-0.6 to 5	30.9	-0.6
<b>Pepino - Mellow Fruit, Treemelon</b>	28-42	45-50	7.2-10	closed	No published information	40-60	4.4 to 15.6		
<b>Peppers, Bell - Sweet Peppers</b>	21-35	41-45	5-7.2	15	fair	41-55	5-12.8	30.7	-0.7
<b>Peppers, Hot Chili</b>	14-21	50	10	15	slight	45-55	7.2 to 12.8	30.7	-0.7
<b>Persimmons, Fuyu</b>	25-84	32	0	15	good	30-44	-1.1 to 6.7	28.1	-2.2
<b>Persimmons, Hachiya</b>	50-90	32	0	15	good	30-44	-1.1 to 6.7	28.1	-2.2
<b>Pineapples, Partially-ripe</b>	14-28	50-55	10-12.8	15	fair	45-55	7.2 to 12.8	30	-1.1
<b>Pineapples, Ripe</b>	14-28	45-50	7.2-10	15	fair	45-55	7.2 to 12.8	30	-1.1
<b>Plantains</b>	10-35	48-59	8.9-15	15	No published information	46-68	7.7 to 20	30.6	-0.8
<b>Plums</b>	7-56	32	0	15	good	31-46	-0.6 to 7.8	30.5	-0.8
<b>Pomegranates</b>	60-90	41	5	15	excellent	32-51	0 to 10.6	27.6	-2.4
<b>Pomeloos</b>	84	45	7.2	15	No published information	45-60	7.2 to 15.6		
<b>Potatoes, Early</b>	21-35	55	12.8	15	none/slight	50-70	10 to 21.1	30.5	-0.8
<b>Potatoes, Late</b>	150	45	7.2	15	none/slight	36-50	2.2 to 10	30.5	-0.8
<b>Potatoes, Sweet - Boniato</b>	90-180	56	13.3	closed	none/slight	56-66	13.3 to 18.9	29.7	-1.3
<b>Prunes</b>	14-28	32	0	15	good	31-46	-0.6 to 7.8	30.5	-0.8
<b>Pumpkins &amp; Winter Squash</b>	60-180	55-59	12.8-15	15	none/slight	50-70	10 to 21.1	30.5	-0.8
<b>Quince</b>	60-90	32	0	30	No published information	31-44	-0.6 to 6.7	28.4	-2.0
<b>Radicchio</b>	14-21	34	1.1	45	none	32-41	0 to 5		
<b>Radishes, Red (topped)</b>	21-28	33	0.6	15	none/slight	31-41	-0.6 to 5	30.7	-0.7
<b>Radishes,Daikon-type radish</b>	90-120	33	0.6	15	none/slight	31-41	-0.6 to 5	30.7	-0.7
<b>Rambutan</b>	7-21	50-54	10-12.2	30	good	50-65	10 to 18.3		
<b>Raspberries</b>	2-3	34	1.1	15	very good	31-41	-0.6 to 5	30.4	-0.9
<b>Rhubarb</b>	14-21	34	1.1	15	none	31-41	-0.6 to 5	30.3	-0.9
<b>Rutabagas</b>	60-120	33-34	0.6-1.1	15	none/slight	31-41	-0.6 to 5	30.1	-1.1
<b>Salsify</b>	60-120	33-34	0.6-1.1	15	none/slight	31-41	-0.6 to 5	30.1	-1.1
<b>Sapatas (Sapodilla &amp; Mamey Sapote)</b>	14-28	58	14.4	30	good	54-60	12.2 to 15.6		

<b>Scorzonera - Black Salsify</b>	180	33-34	0.6-1.1	15	good	32-41	0 to 5		
<b>Shallots</b>	21-28	32	0	30	good	31-41	-0.6 to 5		
<b>Soursop</b>	21	59	15	60	none	59-68	15 to 20		
<b>Spinach</b>	10-14	33-34	0.6-1.1	45	fair	32-41	0 to 5	31.5	-0.3
<b>Starfruit (Carambola)</b>	28-42	42-50	5.6-10	15	No published information	40-55	4.4 to 12.8		
<b>Strawberries</b>	5-10	33	0.6	15	excellent	31-41	-0.6 to 5	30.6	-0.8
<b>Summer Squash</b>	10-14	41-50	40091	15	none/slight	41-55	5 to 12.8	31.1	-0.5
<b>Swiss Chard</b>	30-60	33-34	0.6-1.1	30	good	31-34	-0.6 to 1.1		
<b>Tamarilloes</b>	36-70	37-39	2.8-3.9	30	No published information	37-50	2.8 to 10		
<b>Tamarinds</b>	21-28	45	7.2	closed	none	45-60	7.2 to 15.6		
<b>Tangerine/Mandarin</b>	14-42	41-46	5-7.8	15	none/slight	38-50	3.3 to 10	30.1	-1.1
<b>Tomatilloes</b>	21	55	12.8	closed	none	55-60	12.8 to 15.6		
<b>Tomato, Light Red</b>	10-14	50-55	10-12.8	15	good	50-65	10-18.3	30	-1.1
<b>Tomato, Mature-green</b>	14-21	55-60	12.8-15.5	15	good	50-65	10-18.3	30	-1.1
<b>Uglifruit</b>	14-21	40	4.4	closed	none	40-50	4.4 to 10	30.1	-1.1
<b>Water Chestnuts</b>	100-128	33-34	0.6-1.1	15	none	32-50	0 to 10		
<b>Watercress</b>	14-21	33	0.6	45	none	32-41	0 to 5	31.5	-0.3
<b>Watermelons, Seeded or Seedless</b>	14-21	50-59	42278	15	none/slight	50-60	10 to 18.3	30.9	-0.6

## FRESH MEAT

Commodity	Post-harvest life (days)	Recommended Temperature Settings		Recommended Fresh Air Exchange (CFM)	Benefit from Modified or Controlled Atmosphere	Acceptable Receiving Pulp Temperature Range		Highest Freezing Point	
		°F	°C			°F	°C	°F	°C
<b>Beef</b>	14-65	28-32	-2.2 to 0	closed	excellent	28-33	-2.2 to 0.6	28.4	-2.0
<b>Buffalo</b>	14-65	28-32	-2.2 to 0	closed	excellent	28-33	-2.2 to 0.6	28.4	-2.0
<b>Horse</b>	14-65	28-32	-2.2 to 0	closed	excellent	28-33	-2.2 to 0.6	28.4	-2.0
<b>Lamb</b>	14-65	28-32	-2.2 to 0	closed	excellent	28-33	-2.2 to 0.6	28.4	-2.0
<b>Pork</b>	14-65	28-32	-2.2 to 0	closed	excellent	28-33	-2.2 to 0.6	28.4	-2.0
<b>Poultry</b>	14-65	28-32	-2.2 to 0	closed	excellent	28-33	-2.2 to 0.6	28.4	-2.0
<b>Poultry, Ice Packed</b>	14-65	33	0.6	closed	excellent	27-33	-2.8 to 0.6	27	-2.8
<b>Veal</b>	14-65	28-32	-2.2 to 0	closed	excellent	28-33	-2.2 to 0.6	28.4	-2.0

## PROCESSED MEAT

Commodity	Post-harvest life (days)	Recommended Temperature Settings		Recommended Fresh Air Exchange (CFM)	Benefit from Modified or Controlled Atmosphere	Acceptable Receiving Pulp Temperature Range		Highest Freezing Point	
		°F	°C			°F	°C	°F	°C
<b>Bacon (slabs or sliced)</b>	21-28	29-32	-1.7 to 0	closed	good	27-41	-2.8 to 5	29	-1.7
<b>Beef, Dried</b>	21-28	29-32	-1.7 to 0	closed	good	27-41	-2.8 to 5	29	-1.7
<b>Beef, Sliced</b>	21-28	41	5	closed	good	29-41	-1.6 to 5	29	-1.7
<b>Cold Cuts</b>	21-28	29-32	-1.7 to 0	closed	good	27-41	-2.8 to 5	29	-1.7
<b>Franks</b>	21-28	29-32	-1.7 to 0	closed	good	27-41	-2.8 to 5	29	-1.7
<b>Hams, Baked</b>	21-28	29-32	-1.7 to 0	closed	good	28-41	-2.2 to 5	29	-1.7
<b>Hams, Boiled</b>	21-28	29-32	-1.7 to 0	closed	good	27-41	-2.8 to 5	29	-1.7
<b>Hams, Smoked</b>	21-28	27	-2.8	closed	good	27-41	-2.8 to 5	29	-1.7
<b>Sausages</b>	21-28	27	-2.8	closed	good	27-41	-2.8 to 5	29	-1.7

## DAIRY

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

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

## FROZEN SEAFOOD

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

## CUT FLOWERS

Commodity	Post-harvest life (days)	Recommended Temperature Settings		Recommended Fresh Air Exchange (CFM)	Benefit from Modified or Controlled Atmosphere	Acceptable Receiving Pulp Temperature Range		Highest Freezing Point	
		°F	°C			°F	°C	°F	°C
Alstroemeria	14-21	33-36	0.6-2.2	15	slight	32-38	0 to 3.3	31	-0.6
Anthurium	14-21	55	12.8	15	good	32-38	0 to 3.3	31.2	-0.4
Carnation	14-28	34	1.1	15	No published information	32-38	0 to 3.3	31	-0.6
Christmas Trees	30+	32	0	15	No published information	30-60	-1.1 to 15.6	N/A	
Chrysanthemum	21-28	32	0	15	none	32-38	0 to 3.3	30	-1.1
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
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