

OUR PRODUCE STORAGE GUIDE

We're a bit fanatical about fresh so we would like to share with you our decades of experience in this handy poster. Put together by our chefs and expert produce handlers, this guide will help you to keep your produce in tip-top condition. Remember though, this is only a guide. If your business has a different storage policy, please make sure you use that; we don't want you to get in trouble now, do we?

KEEP YOUR PRODUCE FRESHER FOR LONGER

Remember to store your produce in the dark wherever possible!

CATEGORY	FRIDGE	AMBIENT (12°-18°C)
Apples	✓	✓
Asparagus	✓	
Aubergine	✓	
Avocados		✓
Bananas		✓
Beanshoots	✓	
Beetroot	✓	
Berries	✓ Store	✓ Serve
Broccoli	✓	
Cabbage	✓	
Carrots	✓	
Cauliflower	✓	
Celeriac	✓	
Celery	✓	
Chillies		✓
Citrus		✓
Corn	✓	
Courgettes	✓	
Cress	✓	
Cucumber	✓	
Dragon Fruit	✓	
Fennel	✓	
Fine Beans	✓	
Garlic		✓
Grapes	✓	
Herbs - Basil		✓
Herbs - Mint		✓
Herbs - Other	✓	
Kale	✓	
Kiwi Fruit		✓
Leeks	✓	
Lettuce	✓	
Mangetout	✓	
Melon		✓
Mooli	✓	
Mushrooms	✓	
Onions		✓
Pak & Bok Choi	✓	
Papaya		✓
Parsnips	✓	
Passion Fruit		✓
Pears	✓	✓
Peppers	✓	
Pineapple		✓
Potatoes		✓ (5-8°C)
Roquette	✓	
Spinach	✓	
Squashes	✓	✓
Starfruit	✓	
Stone Fruit		✓
Sugar Snap	✓	
Swede	✓	
Tomatoes		✓
Turnips	✓	