



STOP FoodWaste.ie

Fruit & Veg Storage



FRUIT AND VEGETABLES

BEST STORAGE CONDITIONS

Refrigerate for freshness

- Salad
- Strawberries
- Peppers
- Broccoli
- Mushrooms
- Grapes
- Kiwi
- Carrots
- Apples
- Lemons

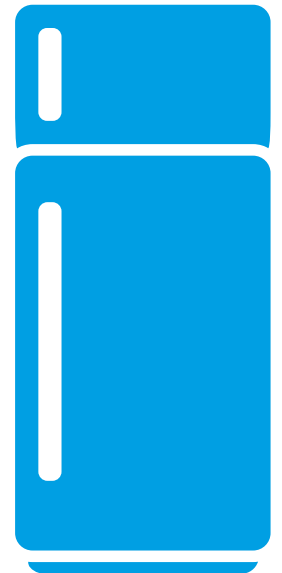
Keep cool or refrigerate for freshness

- Melons
- Oranges
- In the Fridge

Refrigerate for freshness - ripen at room temp

- Pears

In the Fridge



Keep in a cool dark place for freshness

- Potatoes
- Onions

Keep cool but don't refrigerate

- Tomatoes
- Bananas
- Pineapples

In the cupboard or pantry

