



# FACTORS DETAILS FOR STORAGE YOUR PRODUCT INTO COLD ROOMS.

Fruit	Storage (°C)	Temperature	Storage (%)	Relative Humidity	Storage (days)	life
Apple	-1-4		90-95		30-180	
Apricot	-0.5-0		90-95		7-21	
Asian pear	1		90-95		150-180	
Atemoya	13		85-90		28-42	
Avocado	3-13		85-90		14-56	
Babaco	7		85-90		7-21	
Banana /Plantain	13-15		90-95		7-28	
Barbados cherry	0		85-90		49-56	
Blackberry	-0.5-0		90-95		2-3	
Black sapote	13-15		85-90		14-21	
Blueberries	-0.5-0		90-95		14	
Breadfruit	13-15		85-90		14-42	
Caimito	3		90		21	
Calamondin	9-10		90		14	
Cantalupo	0-2		95		5-15	
Carambola	9-10		85-90		21-28	
Cashew apple	0-2		85-90		35	
Chayote	7		85-90		28-42	
Cherimoya	13		90-95		14-28	
Cherries	-1-0.5		90-95		14-21	
Chicory	0		95-100		14-21	
Coconut	0-1.5		80-85		30-60	
Cranberries	2-4		90-95		60-120	
Cucumber	10-13		95		10-14	
Currants	-0.5-0		90-95		7-28	
Custard apple	5-7		85-90		28-42	
Dates	-18-0		75		180-360	
Durian	4-6		85-90		42-56	
Feijoa	5-10		90		14-21	
Fig	-0.5-0		85-90		7-10	
Grape	-0.5-0		90-95		14-56	
Grapefruit	10-15		85-90		42-56	
Guanabana	13		85-90		7-14	
Guava	5-10		90		14-21	
Jaboticaba	13-15		90-95		2-3	
Jackfruit	13		85-90		14-42	
Kiwano	10-15		90		180	
Kiwifruit	-0.5-0		90-95		90-150	
Kumquat	4		90-95		14-28	
Lemon	10-13		85-90		30-180	
Lime	9-10		85-90		42-56	
Longan	1-2		90-95		21-35	
Loquat	0		90		21	
Lychee	1-2		90-95		21-35	
Mamey	13-18		85-95		14-42	
Mandarin	4-7		90-95		14-28	
Mango	13		90-95		14-21	
Mangosteen	13		85-90		14-28	
Melon	7-10		90-95		12-21	
Nectarine	-0.5-0		90-95		14-28	
Olives, fresh	5-10		85-90		28-42	
Orange	0-9		85-90		56-84	
Papaya	7-13		85-90		7-21	
Passionfruit	7-10		85-90		21-35	
Peach	-0.5-0		90-95		14-28	