

Handling Produce for Higher Quality and Longer Market Life

From: *New England Vegetable Management Guide*; <https://nevegetable.org/cultural-practices/postharvest-handling-and-storage>; UMASS-Amherst

Vegetable	Recommended Cooling Methods ¹					Important Handling Factors			
	Forced Air or Room Cooling	Hydro-Cooling	Package Ice Or Liquid Icing	Vacuum Cooling	Transit Icing ²	Recommended Transit & Storage Temp. °F ³	Recommended Transit & Storage Relative Humidity, %	Expected Marketable Life Under Best Conditions	Sensitivity to Chilling Injury ⁴
Asparagus		+		+	N	36	95-100	2-3 weeks	L
Basil	+				N	46-50	90-95	4-7 days	H
Beans, lima	+	+			N	37-41	95	5-7 days	M
snap	+	+			N	40-45	95	7-10 days	M
Beets, bunched		+			R	32	98-100	1-2 weeks	I
Broccoli			+		E	32	90-100	1-2 weeks	I
Brussels sprouts	+	+		+	R	32	90-100	3-5 weeks	I
Cabbage	+				N	32	90-95	3-6 weeks	I
Cabbage, Chinese	+		+	+	R	32	90-95	2-3 months	I
Carrots, Topped	+		+		N	32	98-100	6-8 months	L
Carrots, bunched	+		+		E	32	98-100	10-14 days	I
Cauliflower	+		+	+	R	32	95-98	3-4 weeks	I
Cetery		+			R	32	98-100	2-3 weeks	I
Collards & kale		+	+		R	32	98-100	2-3 weeks	I
Cucumbers	+	+			N	50	90-95	1-2 weeks	H
Eggplant	+				N	50	90-95	1 week	H
Endive & escarole				+	R	32	95-100	2-3 weeks	I
Garlic	+				N	32	65-70	6-7 months	L
Ginger	+				N	35	65	6 months	H
Kohlrabi	+	+	+		R	32	98-100	2-4 weeks	I
Horseradish	+				N	30-32	98-100	1 year	I
Leeks		+	+	+	R	32	98-100	3 months	I
Lettuce, crisphead				+	N	32-36	98-100	2-3 weeks	I
leaf & bibb			+	+	R	32-36	95	1 week	I
romaine				+	R	32-36	95	1-2 weeks	I
Muskmelon, 3/4 slip	+		+		R	36-40	85-90	1-2 weeks	M
full slip	+		+		R	32-36	85-90	4-7 days	M
Okra		+			N	45-50	95	1 week	VH
Onion, dry					N	32	65-70	1-8 months	I
green		+	+		N	32	90-95	7-10 days	I
Parsley		+	+		E	32	95	1-2 months	I
Parsnips	+				N	32	98-100	4-6 months	I
Peas		+	+		E	32	90-95	1-2 weeks	I
Peppers	+			+	N	45-50	90-95	2-3 weeks	M
Potatoes, early	+				N	50-59	90-95	10-14 days	L
late	+				N	54	95-98	5-10 months	L
Pumpkins					N	54-59	50-70	2-3 months	H
Radicchio	+	+			R	32-34	95-100	3-4 weeks	L
Radishes, bunched		+	+		E	32	95-100	1-2 weeks	L
Rhubarb		+	+		R	32	95	3-4 weeks	I
Rutabagas	+				N	32	98-100	4-6 months	I
Spinach		+	+	+	E	32	95-100	10-14 days	I
Squash, summer	+	+			N	45-50	90-95	4-7 days	H
winter	+				N	55-60	50-75	2-3 months	M
Strawberries	+				N	32	95	1 week	I
Sweet potatoes	+				N	55-60	85-95	4-10 months	VH
Sweet corn	+	+	+		E	32	90-95	5-7 days	L
Tomatoes, green	+				N	55-70	85-90	1-3 weeks	H
pink	+				N	50-60	85-90	5-10 days	M
ripe	+				N	40-45	85-90	4-7 days	M
Turnip	+				N	32	95	4-5 weeks	I
Turnip/mustard tops		+	+	+	E	32	90-95	1-2 weeks	I
Watermelons	+				N	45-50	85-90	3-4 weeks	M

<https://nevegetable.org/cultural-practices/postharvest-handling-and-storage>

1 Cooling Method: + = cooling method is suitable for the crop.

2 Transit Icing: The importance of transit icing depends on time in transit, transit conditions, and outside temperature. N = not recommended, R = recommended, and E = essential.

3 Accurate temperature control is essential; do not allow temp to fall below 32°F

4 Sensitivity to Chilling Injury: I = insensitive, L = low sensitivity, M = medium sensitivity, H = high sensitivity, and VH = very high sensitivity.

POST-HARVEST HANDLING & STORAGE OF SUMMER PRODUCE

From Johnny's Selected Seeds: Harvesting, Post-Harvest Handling and Storage

<https://www.johnnyseeds.com/growers-library/methods-tools-supplies/harvesting-handling-storage/post-harvest-handling-summer-fresh-market-vegetables.html#7>

CROP	TYPE	PREFERRED COOLING METHOD	OPTIMUM TEMPERATURE (F)	FREEZING/CHILLING DAMAGE *	RELATIVE HUMIDITY	STORAGE POTENTIAL
		RC = Room Cooling The process of removing heat from freshly harvested produce within a closed space fitted with a mechanical cooling system, such as air conditioning. FAC = Forced-air Cooling Using pressure/fans to pull refrigerated air through freshly harvested produce to remove heat. HY = Hydrocooling The process of removing heat from freshly harvested produce by bathing it in ice water. IC = Icing The use of ice for cooling, either by package icing or by bulk application to the top of a load.				
ARTICHOKE	Globe	RC	32°F (0°C)	30-31°F (-1.1 – -0.6°C)	95%	14-21 days
		FAC				
ASPARAGUS		HY	32-36°F (0-2.2°C)	30.9°F (-0.6°C)	95-100%	14 days
BEANS	Bush, Pole & Snap Varieties	FAC	40-45°F (4.4-7.2°C)	31°F (-0.6°C)	90%	7-10 days
	Lima/Butterbeans & Fava Varieties	HY preferred; FAC alternative	37-41°F (2.9-5°C)	31°F (-0.6°C)	95%	5-7 days
BEETS	Baby Beets & Greens	FAC, HY, IC	32°F (0°C)	30-31°F (-1.1 – -0.6°C)	95-98%	7-10 days
	For Full-Size Varieties, Fall-Winter Storage-Crop					
BROCCOLI	Standard, Leaf, Raab, & Sprouting Varieties	HY, IC	32°F (0°C)	31°F (-0.6°C)	95-98%	10-14 days
	See Fall-Winter Storage-Crop Chart					
BRUSSELS SPROUTS	Fresh-Market, Early & Main Season, & Chinese Cabbage Varieties	RC, FAC	32°F (0°C)	30°F (-1.1°C)	95-98%	10-90 days
	For Storage Varieties, see Fall-Winter Storage-Crop Chart					
CARROTS	Early & Main Crop Varieties	RC, HY	32°F (0°C)	30°F (-1.1°C)	95%	28 days
	For Storage Varieties, see Fall-Winter Storage-Crop Chart					
CARDOON		HY	32°F (0°C)	31°F (-0.6°C)	98-100%	14-21 days
CAULIFLOWER		HY	32°F (0°C)	30-31°F (-1.1 – -0.6°C)	95-98%	14-21 days
CELERY	Stalk	HY	32°F (0°C)	31°F (-0.6°C)	98-100%	30-60 days
	For Celentaci/Celery Root, see Fall-Winter Storage-Crop Chart					
CHICORY	Endive, Escarole, Radicchio, & Italian Dandelion Varieties	HY, IC	32°F (0°C)	30°F (-1.1°C)	95-100%	14-28 days
COLLARDS		RC, HY, IC	32°F (0°C)	30°F (-1.1°C)	95%	7-14 days
CUCUMBERS		FAC, HY	45-50°F (7.2-10°C)	31.1°F (-0.5°C)	90%	14 days
EGGPLANT		RC, FAC	50-54°F (10-12°C)	30.6°F (-0.8°C)	90-95%	7-10 days
FENNEL	Bulb	RC, HY	32°F (0°C)	30-31°F (-1.1 – -0.6°C)	95%	21-28 days
GREENS, LEAFY	Arugula, Asian Greens, Mustard Greens, Pac Choi, Sorrel, & Specialty Greens	HY, IC	32°F (0°C)	30°F (-1.1°C)	95-100%	7-21 days
KALE		HY, IC	32°F (0°C)	30°F (-1.1°C)	95-100%	14-21 days
KOHLRABI	Fresh Eating	RC, HY, IC	32°F (0°C)	30.2°F (-1°C)	90-100%	60-90 days
	For Storage Varieties, see Fall-Winter Storage-Crop Chart					
	See Fall-Winter Storage-Crop Chart					
LEEKS						
LETTUCE		HY, IC (except Romaine)	32°F (0°C)		95-100%	7-21 days
MELONS, Cucumis melo	Netted Varieties	FAC, HY, IC	36-41°F (2.2-5°C)	Risk of chilling injury below 35.6°F (2°C)	85-95%	5-12 days
	Smooth-skinned Varieties	RC	45-50°F (7.2-10°C)	Risk of chilling injury below 45°F (7.2°C)	85-95%	10-14 days
	See also Melon Growing Guide					
OKRA		FAC, HY	45-50°F (7.2-10°C)	28.7°F (-1.8°C)	95-100%	7-10 days
	Bunching/Green, Mini & Specialty Varieties					
ONIONS		HY, IC	32°F (0°C)	30-31°F (-1.1 – -0.6°C)	95-100%	21-28 days
	For Storage Varieties, see Fall-Winter Storage-Crop Chart					
PEAS, in pod	Snow & Shelling Varieties	HY, IC	32°F (0°C)	30.9°F (-0.6°C)	95-98%	5-10 days
	Snap Varieties	HY preferred; FAC alternative				
PEPPERS		FAC, RC	45-50°F (7.2-10°C)	31°F (-0.6°C)	90-95%	14-21 days
	See Fall-Winter Storage-Crop Chart					
POTATOES						
RADISHES		HY	32°F (0°C)	30.5°F (-0.8°C)	95-100%	Small: 7-14 days with tops; 21-28 days topped. Large (eg, Daikon): 42-70 days
SPINACH		HY, IC	32°F (0°C)	31.5°F (-0.3°C)	95-100%	10-14 days
SQUASH	Summer (soft rind)	RC, FAC	41-50°F (5-10°C)	31.1°F (-0.5°C)	95%	7-10 days
	For Winter Varieties (hard rind), see Fall-Winter Storage-Crop Chart					
SWEET CORN		HY, IC	32°F (0°C)	31°F (-0.6°C)	95-98%	Standard: 5-7 days Super Sweet: 8-12 days
SWISS CHARD		HY or FAC preferred; RC alternative	32°F (0°C)	15-20°F (-9.4 – -6.7°C)	95-98%	7-14 days
TOMATOES		RC, FAC	For ripening: 68°F (20° C) For storage: 45-60°F (7.2-15.6°C)	30.5-31.1°F (-0.8 – -0.5°C)	90-95%	4-7 days
TURNIPS	Summer Varieties	HY, IC	32°F (0°C)	30°F (-1.1°C) (roots)	95%	10-14 days with tops
WATERMELON		HY, IC	45-50°F (7.2-10°C)	Risk of chilling injury below 45°F (7.2°C)	85-95%	14-21 days
	Citrullus lanatus var. lanatus					

Fall_Winter Storage- Post-Harvet Handling & Storage Guidelines for Classic Storage Crops

From: [Johnny's Selected Seeds](#)

<https://www.johnnyseeds.com/pages/library/methods-books-supplies/harvesting-handling-storage/storage>

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For all the crops that should be stored at 32°F (0°C), you can expect to get half the storage life (2-3 months for some things may be quite reasonable) by storing them in temps up to 50°F (10°C), provided there is high humidity (except for onions, which like it a little

We also recommend storing carrots, beets, turnips, leeks, celery, and all brassicas in perforated bags. Most crops will be able to maintain high humidity better if they are somewhat enclosed, but the bags must breathe well enough for air exchange to prevent

Beets & Carrots • Tips for Post-Harvest Handling

- It is ideal to harvest in dry conditions, when the soil will easily slough off of the roots.
- **For beets and carrots, it is also important to trim the tops off close to the root—leave about 1/2" of tops material there.** Leaving any more than this will invite decay, but not leaving anything will hasten the drying out of the root.
- Whether or not to wash these root crops before storage may depend on your situation, when it is most expedient to wash them, your wash-pack configuration, and market preferences.
- Another consideration is your soil microbial health. Know that getting them wet can encourage decay, and washing them can remove not just soilborne disease but also beneficial bacteria occupying the thin film of soil on the roots that can help fight decay.
- Instead of washing before storage you can gently remove soil clods from the roots, being careful not to use anything abrasive that may scratch the root surface.
- Then wash them as you remove them from storage for eating throughout the winter.
- If you elect to wash them beforehand, allow them time to air-dry before placing in storage.

ROOT CROPS AND TUBERS

Beets—Cold & Moist

Harvest before the first hard freeze, at about 1½"-3" in diameter.
Trim tops (stems and leaves) to 1/4" in length.
The taproot should be cut off with a sharp knife prior to storage.
To store, pack in perforated plastic bags or in sealed containers filled with damp sand.
Beets of all varieties will keep for 3-5 months when stored at 32°F (0°C) and 90-100% humidity.

Carrots—Cold & Moist

Belero's Storage Carrot
'Belero' is a late-season favorite; perfect for late fall and winter harvest, maintaining good flavor, sweetness, and crunch with long-term storage carrots for storage before the first hard freeze.
Trim tops to 1/4" length. To store, place in perforated bags, or pack in damp sand in sealed containers.
Carrots are sensitive to ethylene gas emitted by certain fruits (such as apples), so be sure to keep them separate.
Store at 32°F (0°C) and 90-100% humidity.
Tip: 'Belero' is the best variety for harvesting in late fall, and will hold for up to 6 months under the above-noted condition

Celeriac (Celery Root)—Cold & Moist

Brilliant Celeriac
'Brilliant' celeriac: pure celery flavor with excellent storage potential.
Harvest celeriac prior to the first hard freeze.
Trim tops to 1/4" in length.
Store harvested celeriac with soil and roots intact.
Can be placed in perforated bags or packed in damp sand in a sealed container for storage.
Clean before selling.
Tip: 'Brilliant' is an excellent celery root choice for storing, with large, round, solid roots that will hold nearly as long as a carrot under the same conditions.

Kohlrabi—Cold & Moist

Kossov Storage Kohlrabi
'Kossov' kohlrabi can be stored for up to 4 months.
Harvest storage kohlrabi while the tap root is still round, before it begins to elongate.
Remove leaf stems and tops prior to storing.
Can be placed in perforated bags for storage.
Store at 32°F (0°C) and 90-100% humidity.
Tip: 'Kossov' is a variety that maintains its dense white flesh—still sweet, delicious, and tender—with storage for 2-4 months.

Parsnips—Cold & Moist

Parsnips
'Alison' is a parsnip variety well suited to fall harvesting.
Mow tops then broadcast or undermow, or use root crop harvester.
Parsnips require a full season of growth, and their sweet flavor is brought on by cold weather. Harvest in the fall or leave in the ground through the winter.
When harvesting in early spring, dig before the tops begin to re-grow for the highest quality roots.
Storage conditions are the same as carrots—held unwashed (or washed) in perforated bags or bins at 32°F (0°C) and 95% relative humidity—but they should be handled with more care as they bruise more easily.

Potatoes—Cold & Moist

Pinto Gold Organic Potato: Good Storage Potential
Pinto Gold potatoes have excellent storage potential.
Plants are mature when foliage naturally dies back. Late maturing varieties may need to be fall-mowed to encourage maturity prior to frost.
Tubers should remain in the ground for at least 2 weeks after foliage has died back to allow for skin set. Do not allow tubers to freeze, as they will become watery and unusable.
Dig tubers and allow skins to air dry for a day if rainy weather is not expected.
Do not wash tubers for storage or put wet tubers directly into storage.
Place in mesh bags, crates, or vented boxes.
Store in a dark cooler at 40°F (4°C) and 85% relative humidity.
Healthy tubers can store for 5 months or more under the proper conditions.
Tip: Varieties with excellent storage potential include 'Yukon Gold', 'Kennebec', 'Eli's', and 'Pinto Gold'. For more information, see our [Pulsan Varieties Comparison Chart](#).

Rutabags—Cold & Moist

Laurentian Rutabaga
Shown here: Sweet, mild 'Laurentian' rutabaga
Harvest rutabaga when roots reach the desired size, preferably after a couple of good frosts.
Remove tops.
Store at 32°F (0°C) and 90-100% humidity.
Clean roots may be waxed prior to delivery at market to prevent drying, but this step is not necessary.
Tip: 'Nielsen' and 'Laurentian' will keep for 4-6 months under the conditions noted above.

Sweet Potatoes—Cool & Moderately Moist

Sweet potatoes can be dug whenever they reach the desired size, but should always be harvested prior to frost as the plants and roots will be damaged otherwise.
Clip vines at soil surface and dig tubers with fork.
Handle tubers very carefully to avoid damaging skin; do not wash.
Cure tubers in a warm (80°F / 29°C), dark place with good ventilation and 85% relative humidity for 5-7 days.
Place tubers in crates or vented boxes and store in dark at 60°F (16°C) and 85% relative humidity. Do not allow the storage temperature to drop below 50°F (10°C), as this will chill and injure the tubers.
Once cured, store the tubers for 3-4 weeks before selling and/or consuming for better sugar content and eating quality.
Properly handled tubers can be stored for 7 months or more.

Turnips—Cold & Moist

Purple Top White Globe Turnip
'Purple Top White Globe' turnip can be held for up to 4-5 months under cold, moist conditions.
Harvest turnips when the roots have reached the desired size.
A light frost can enhance flavor.
May be waxed, but this is not necessary.
Store at 32°F (0°C) and 90-100% humidity.
Tip: 'Purple Top White Globe' can be kept up to 4-5 months under the above conditions.

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From: Johnny's Selected Seeds

<https://www.johnnyseeds.com/growers-library/methods-tools-supplies/harvesting-handling-storage/storage->

Leeks—Cold & Moist

Leeks: Bandit and Lexton leeks store well in the field.

'Bandit' can be stored in the field into winter.

Leek varieties vary in the length of time they require to reach maturity ("days to maturity" or DTM), and the length of that period is directly related to their cold tolerance:

- Early leeks grow faster and are ready for harvest in late summer to early fall, but they are less cold-tolerant.
- Midseason leeks are ready in fall, and can be relatively cold tolerant.
- Late leeks are ready in late fall to early winter, and are the most cold tolerant. These late types can be held in the field and harvested as needed. In milder climates, plants may overwinter with some protection.

Harvest early/summer leeks first, moving on to midseason/fall leeks, and then late/winter leeks.

Lift plants with fork to harvest.

Plants will store several weeks with either method below:

- Clean plants by trimming tops, roots, and peeling outer leaves. Store in boxes at near freezing (32°F / 0°C) and 95% relative humidity.
- Trim tops and peel any necrotic leaves. Trim roots, but leave an inch or two. Store in a root cellar, plants upright in a container with roots in a moist soil/sand/peat mix. Exposing to some light will keep tops green. Fully trim roots and peel outer leaves as necessary to clean up prior to selling/use.

Tip: 'Bandit' can be stored in the field into winter. For more specifics, see our Leek Harvesting Program.

Onions—Cold & Dry

- When necks are soft and tops are falling (about 50% of plot), pull plants and cure in field for 2–7 days, depending on weather. Cure in warm (80°F / 27°C), dry area (barn or shaded greenhouse) if rainy weather is expected. Too much sun exposure can result in bulb sunscald.

- Bring in to a protected area (e.g., a barn or shaded greenhouse) and allow plants to finish drying. Ensure adequate circulation, using fans if needed. Laying the onions a foot or further away from walls will also help air circulation. Skins should be dry; necks should be dry and tight, and should not slip when pinched.

- Trim tops to about 1" from bulb, and trim roots.

- Place in mesh bags, crates, or vented boxes. (Lack of air circulation reduces shelf life.) Store in a dark cooler that is near freezing (32°F / 0°C) with 65–70% relative humidity.

- Avoid storing with potatoes or other root crops that emit moisture.

- Sweet/mild onions have much higher water content, and thus will not store longer than a few weeks. Pungent storage onions typically store 4–6 months or longer.

- Sort onions in storage on a regular basis to remove any soft or rotten bulbs.

Tip: Many onion varieties are suitable for storage, but some have greater storage potential than others. For specifics, refer to our Full-Size Onion Comparison Chart.

<https://www.johnnyseeds.com/growers-library/vegetables/onions/onions-full-size-comparison-chart-pdf.html>

Shallots—Cold & Dry

- When necks are soft and tops are falling over, pull and sun-cure at least 2–7 days, depending on weather. Move to a protected location to finish drying.

- When dry, clip off tops and roots, and **store in onion bags or shallow boxes at near-freezing temperature (32°F / 0°C) and 65–70% relative humidity.**

- Shallots can last in storage up to 6 months.

<https://www.johnnyseeds.com/growers-library/methods-tools-supplies/harvesting-handling-storage/storage-crops.html>

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Specialty/Ornamental Pumpkins—Cool & Dry <https://www.johnnyseeds.com/growers-library/methods-tools-supplies/harvesting-handling-storage/storage-crops.html>

Ornamental pumpkins are ready for harvest when color is fully developed.

Fruits may be left in the field after reaching maturity, but overexposure to sun at this point will reduce fruit and stem (handle) color quality.

Fruits can tolerate 1–2 light frosts prior to harvest.

To harvest, clip handles close to vine. Avoid picking up pumpkins by handles, and take care to not damage skin/rind.

Sun cure in the field for 5–7 days, or cure indoors by keeping fruits at 80–85°F (27–29°C) with good air ventilation for 5–7 days.

White varieties should be brought in out of direct sunlight once foliage starts to die back; cure inside and keep out of sun to avoid yellowing.

Some growers prefer to wash fruits with a mild bleach solution after curing.

Store at 50–60°F (10–15°C), with 50–70% relative humidity and good ventilation.

Tip: 'Long Island Cheese,' 'Musque de Provence,' and 'Baby Bear' are all renowned for their long storage as well as great eating qualities. These pumpkin varieties will keep up to 5 months after frost at the conditions noted above.

Winter Squash & Pie Pumpkins—Cool & Dry

Winter squash and pie pumpkins are generally mature about 50–55 days after fruit set, and should be harvested before hard frost.

Cut fruits from vines and handle carefully.

Sun cure in the field for 5–7 days, or, cure indoors by keeping squash at 80–85°F (27–29°C) with good air ventilation for 5–7 days.

Store at 50–60°F (10–15°C), with 50–70% relative humidity and good ventilation. Repeated exposure to temperatures below 50°F (10°C) may cause chilling damage.

Storage potential and timing of best eating quality vary by type.

Tip: A good rule of thumb is to sell and/or consume small-fruited varieties first, such as acorns, delicatas, mini kabochas, and mini butternuts. See our convenient Winter Squash Curing & Storage Chart for average curing times and storage potential. To learn more about the factors that govern eating quality in winter squash and edible pumpkins, read our article on Eating Quality in Winter Squash.

Waltham Butternut Squash- 'Waltham Butternut' has storage potential of up to 6 months.

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Brussels Sprouts—Cold & Moist

Harvest when heads are about 1" in diameter.

Once cut, they should be stored in perforated bags at 32°F (0°C) and 90–100% humidity.

Whole stalks can also be harvested and stored for up to 1½ months.

Tip: 'Divino' has good cold tolerance, and can be left in the field to harvest after frost. For more specifics, see our Brussels Sprouts Harvesting Program.

Cabbage—Cold & Moist

Harvest when heads are compact and firm.

Store with a few of the outside wrapper leaves at 32°F (0°C) and 90–100% humidity.

Clean before selling.

Tip: 'Promise' will keep until spring from a late fall harvest if held at the conditions noted above.

Winter Squash Curing And Storage

From: Johnny's Select Seeds

<https://www.johnnyseeds.com/growers-library/vegetables/winter-squash/winter-squash-eating-guide.html>

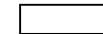
1. After cutting the fruits from the vine, sun-cure in the field for 5–7 days, or, cure indoors for 5–7 days at 80–85°F (27–29°C), in an area with good air ventilation.
2. Move into cool, dry storage for the remainder of the curing period (if applicable).

Recommended Storage Conditions

Storage life is dependent upon good storage conditions. We recommend 55-60°F/12-15°C, 50-70% relative humidity and good ventilation. Repeated exposure to temperatures below 50°F/10°C may cause chilling damage, reducing storage life.

Timing Tips for Winter Squash Storage—When to Eat Which Kind

Some squash require time in storage after harvest for the best eating quality. The chart below is designed to serve as a general guide to curing requirements and the storage potential of different types of winter squash.



Winter Squash Curing & Storage Chart						
TYPE	Months After Maturity / Harvest					
	1 Mo	2 Mo	3 Mo	4 Mo	5 Mo	6 Mo
Click for KEY						
Acorn: most varieties			2½			
Acorn: 'Night Shift'				4		
Acorn: 'Starry Night'				4		
Acorn: 'Tuffy'	1		3			
Spaghetti: all varieties			2			
Butternut (Mini): 'Butterscotch PMR'			3			
Butternut (Mini): 'Butterbaby' and 'Honeynut'	1			3½		
Delicata: most varieties				3½		
Hubbard: 'Red Kuri'				4		
Hubbard: 'Blue Ballet'	1			4		
Hubbard: 'North Georgia Candy Roaster'	1			4		
Kabocha (Mini): 'Sunshine'				4		
Kabocha: 'Cha Cha' ; 'Sweet Jade' ; 'Winter Blush'	1				5	
Buttercup: most varieties	1				5	
Kabocha: 'Marmalade' ; 'Winter Sweet'		1½				6
Hubbard: 'Tetsukubuto'	1					6
Butternut: most varieties		2	(Consume smaller to larger varieties across 3–6-mo period post harvest)			
KEY	Curing Period		Optimal Eating Period			