

Produce Storage Guide

WFPB Me

Helpful tips

→ Always put cut and peeled produce in the fridge

→ Treat herbs, leafy greens, and asparagus like fresh cut flowers in the fridge

→ Store celery and carrots in water in the fridge

→ Store potatoes in a dark, cool place

→ Store apples in fridge drawer on low humidity

→ Store onions away from any other root vegetables

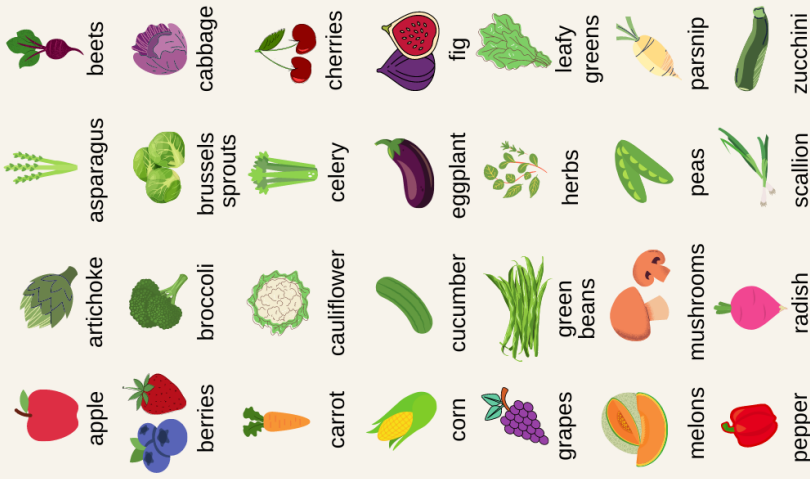
On the counter

(Loose & away from sunlight, heat, & moisture. Ripen on counter then refrigerate)



In the fridge

(40 degrees fahrenheit or below)



In the pantry

(Cool, dark place or cabinet)

