



KEEP IT FRESH

PRODUCE STORAGE GUIDE

LEAFY GREENS

Keep leafy greens and other softer vegetables (i.e cucumbers) dry using a towel and a storage container. This will keep them from getting soggy.

STALKED VEGGIES

Cut the bottoms off of veggies like asparagus, celery, and carrots and store in a jar with a bit of water at the bottom. You can also immerse crunchy veggies in water.

PREPARED VEGGIES

Store in an airtight container to reduce moisture.

BERRIES

Wash berries with water and white vinegar, pat them dry with a towel and store them in an airtight container.

APPLES AND CITRUS

Store these in a refrigerator drawer where it is cool and dry. Keep apples away from leafy greens because it may cause the greens to wilt.

NIGHTSHADES

Keep produce like eggplant or bell peppers in a crisper drawer.