

# STORING SEASONAL PRODUCE



MICHIGAN PRODUCE	LOCATION	STORAGE CONTAINER
<b>FRESH HERBS</b> (most)		Open plastic bag with paper towel
<b>BASIL</b>		In water on the counter
<b>BRASSICAS</b> (Broccoli, Cabbage, Cauliflower)		Whole, in a loose plastic bag Chopped, in a sealed container
<b>EGGPLANT</b>		On counter for 1-3 days
<b>GARLIC</b>		Loose in cool, dry place
<b>LETTUCE/SALAD GREENS</b>		Unwashed in a sealed bag or container
<b>LEAFY GREENS</b> (Collards, Kale, Chard, etc.)		Loose plastic bag covering leaves
<b>MUSHROOMS</b>		Loose in a brown paper bag
<b>ONIONS</b>		Loose in cool, dry place
<b>PEPPERS</b>		Plastic bag in fridge
<b>POTATOES</b>		Loose or in open container in cool, dark place
<b>ROOT VEGETABLES</b> (Carrots, Parsnips, Beets, Radishes, Rutabaga, Turnips)		Tops removed, in a loose plastic bag
<b>SUMMER SQUASH/ZUCCHINI</b>		Plastic bag in fridge
<b>TOMATOES</b>		On counter
<b>WINTER SQUASH</b>		Loose in cool, dry place
<b>APPLES</b>		Counter, then plastic bag in fridge
<b>BERRIES</b>		Unwashed in their original container
<b>MELON</b>		Counter until ripe, refrigerate whole/uncut for up to 5 days
<b>PEACHES</b>		Unwashed on the counter until ripe, then refrigerate
<b>PEARS</b>		Counter, then plastic bag in fridge

HOW TO KEEP YOUR MICHIGAN PRODUCE FRESH

