

Produce Compatibility – Quick Reference Guide

Group 1. Temperature 32-36 degrees F, Relative Humidity 90-95% ¹				
Apples	Apricots	Asian Pears	Beets, topped	Berries ²
Cashew apples	Cherries	Coconuts	Figs ³	Grapes ⁴
Horseradish	Kohlrabi	Leeks	Longans	Loquats
Lychees	Mushrooms	Nectarines	Oranges ⁵	Parsnips
Peaches	Pears	Persimmons	Pomegranates	Prunes
Quinces	Radishes	Rutabagas	Turnips	Plums

Group 2. Temperature 32-36 degrees F, Relative Humidity 90-95%				
Amaranth	Anise	Artichokes	Bean sprouts	Beets
Belgian endive	Berries ²	Bok choy	Broccoli	Brussel sprouts
Cabbage	Carrots	Cauliflower	Celeriac	Celery
Cherries	Corn	Daikon	Endive	Escarole
Grapes ⁴	Green onions ⁶	Greens	Horseradish	Jerusalem artichoke
Kiwifruit	Kohlrabi	Leeks ⁷	Lettuce	Lo bok
Mushrooms	Parsley	Parsnips	Peas	Pomegranates
Radicchio	Radishes	Rhubarb	Rutabagas	Scorzonera
Salsify	Snow peas	Spinach	Turnips	Water chestnuts
Watercress				

Group 3. Temperature 32-36 degrees F, Relative Humidity 65-75% ⁸		
Garlic	Onions	Shallots

Group 4. Temperature 40 degrees F, Relative Humidity 90-95%				
Cactus pears	Caimito	Cantaloupe	Cassavas	Clementines
Cranberries	Kumquats	Lemons	Lychees	Mandarins ⁵
Oranges ⁵	Pepino melons	Tamarillos	Tangelos ⁵	Tangerines ⁵
Uniq fruit ⁵				

Group 5. Temperature 50 degrees F, Relative Humidity 90-95% ⁹				
Beans	Calamondin	Chayotes	Cucumbers	Eggplant
Haricot vert	Kiwanos	Malangas	Okra	Peppers
Potatoes	Pummelos	Squash	Tamarindos	Taro root

Group 6. Temperature 55-60 degrees F, Relative Humidity 85-90% ⁹				
Atemoyas	Avocados	Babaco	Bananas	Bitter melons
Black sapotes	Boniato	Breadfruit	Canistel	Carambolas
Cherimoyas	Coconuts	Feijoas	Ginger root	Granadillas
Grapefruit	Guavas	Jaboticabas	Jackfruit	Langsat
Lemons ⁵	Limes ⁵	Mamey sapote	Mangoes	Mongosteen
Melons ¹⁰	Papayas	Passion fruit	Pineapple	Plantains
Potatoes, new	Pumpkins	Rambutan	Santol	Soursop
Sugar apples	Tomatillos	Tomatoes, ripe	Winter squash	

Group 7. Temperature 65-70 degrees F, Relative Humidity 85-90%			
Jicama	Pears (for ripening)	Sweetpotato ¹¹	Tomatoes, mature-green
Watermelon ¹¹	White sapote		

¹ Items in this group can produce high levels of ethylene that can be detrimental to items in Group 2.

² Except cranberries.

³ Not with apples.

⁴ No sulphur dioxide

⁵ Citrus treated with biphenyl may develop odors that other produce can absorb.

⁶ Not with grapes, figs, mushrooms, rhubarb or corn.

⁷ Not with figs or grapes.

⁸ High moisture will damage these items.

⁹ Sensitive to chilling injury.

¹⁰ Except cantaloupes.

¹¹ Not with pears or tomatoes

