

Compatibility Groups for Fresh Fruit and Vegetables

GROUP 1

- ◆ Holding/Storage Temperature: 32°F to 34°F.
- ◆ Relative Humidity: 90 to 95 percent.
- ◆ Atmosphere: Normally used on berries and cherries only -10 to 20 percent CO₂.
- ◆ Ice: Never in contact with fresh fruits and vegetables Group 1.

Apples (except Grimes Golden, Jonathan, Yellow Newton from California and McIntosh) / **Apricots** / **Berries** (except cranberries) / **Cherries** / **Figs** (not with apples, danger of odor transfer to figs) / **Grapes** / **Peaches** / **Pears** / **Persimmons** / **Plums** / **Prunes** / **Pomegranates** / **Quinces**.

Group 2

- ◆ Holding/Storage temperature: 55°F to 65°F.
- ◆ Relative Humidity: 85 to 95 percent.
- ◆ Ice: Never in contact with fresh fruits and vegetables in Group 2.

Avocados / **Bananas** / **Eggplant** (also see Group 5) / **Grapefruit** (Biphenyl fungicide may impart off odors to other commodities) / **Casaba** / **Crenshaw** / **Honeydew** / **Persian** / **Olives fresh** / **Pineapples** (not with avocados, danger of avocados odor absorption) / **Tomatoes green** / **Tomatoes pink** (also see Group 4) / **Watermelons** (also see Groups 4 and 5).

Group 3

- ◆ Holding/Storage Temperature: 36°F to 41°F.
- ◆ Relative Humidity: 90 to 95 percent, cantaloupes about 95 percent.
- ◆ Ice: In contact only with cantaloupes.

Apples (Grimes Golden, Jonathan, Yellow Newton from California and MacIntosh) / **Cantaloupes** / **Cranberries** / **Lemons** (Biphenyl fungicide may impart odors to other commodities) - **Lychees** (also group 4) / **Oranges** (Florida or Texas, Biphenyl fungicide may impart off odors to other commodities) - **Tangerines**.

Group 4

- ◆ Holding/Storage Temperature: 40°F to 45°F.
- ◆ Relative Humidity: About 95 percent.
- ◆ Ice: Never in contact with fresh fruits and vegetables.

Lychees (also see Group 1) / **Okra** / **Oranges** (California and Arizona. Biphenyl fungicide may impart off odors to other commodities) / **Peppers green** (not with beans) / **Peppers red** (if with green peppers, temperature adjusted toward top of range) / **Squash summer** / **Tomatoes pink** (also see Group 2) / **Watermelons** (also see groups 2 and 5).

Group 5

- ◆ Holding/Storage Temperature: 50°F to 55°F.
- ◆ Relative Humidity: 95 to 100 percent.
- ◆ Ice: Never in contact with fresh fruits and vegetables.

Cucumbers / **Eggplant** (also see Group 2) / **Ginger** (not with eggplant, also see Group 7) / **Potatoes** (late crop) / **Pumpkin** / **Winter Squashes** / **Watermelon** (temperature adjusted for other members of the group, also see Groups 2 and 4).

Group 6A

- ◆ Holding/Storage Temperature: 50°F to 55°F.
- ◆ Relative Humidity: 95 to 100 percent.
- ◆ Ice: Never in contact with asparagus, figs, grapes and mushrooms.

Artichokes / **Asparagus** / **Red Beets** / **Carrots** / **Endive** / **Escarole** / **Figs** (also see Group 1) / **Grapes** (not fumigated with sulfur dioxide (SO²) in vehicle and no chemicals that release SO² should be included in packages) / **Greens** / **Leeks** (not with figs or grapes) / **Lettuce** / **Mushrooms** / **Parsley** / **Parsnips** / **Peas** / **Rhubarb** / **Salsify** / **Spinach** / **Sweet Corn** / **Watercress**.

Group 6B

- ◆ Holding/Storage Temperature: 30°F to 34°F.
- ◆ Relative Humidity: 95 to 100 percent.
- ◆ Ice: Contact acceptable for all.

Broccoli / **Brussel Sprouts** / **Green Onions** (not with rhubarb, figs or grapes, probably not with

Rhubarb, figs or grapes; mushrooms or sweet corn) / **Radishes / Rutabagas / Turnips.**

NOTE: This group, except for figs, grapes and mushrooms, is compatible with Group 6A.

Group 7

- ◆ Holding/Storage Temperature: 55°F to 65°F.
- ◆ Relative Humidity: 85 to 90 percent.
- ◆ Ice: Never in contact with fresh fruits and vegetables in Group 7.

Ginger (also see Group 5) / **Potatoes early crop** (temperature adjusted for others) / **Sweet Potatoes.**

Group 8

- ◆ Holding/Storage Temperature: 32°F to 34°F.
- ◆ Relative Humidity: 95 to 100 percent.
- ◆ Ice: Never in contact with fresh fruits and vegetables in Group 8.

Garlic / Onions dry