

Chill Injuries to Fresh Fruits and Vegetables

Fruit / Vegetable	Approximate Lowest Safe Temperature	Injury
<b>Apples</b> Grimes Golden (certain areas) Jonathon (certain areas) Yellow Newton (certain areas) MacIntosh	36°F to 38°F	Internal browning, brown core, soggy breakdown, soft scald.
<b>Asparagus</b>	36°F to 38°F	Chill damage
<b>Avocados</b>	40°F to 45°F	Grayish-brown discoloration of flesh
<b>Bananas, green ripe</b>	53°F to 56°F	Dull color when ripened
<b>Beans (snap)</b>	45°F	Pitting and russetting
<b>Cranberries</b>	36°F	Rubbery texture, red flesh
<b>Cucumbers</b>	45°F	Pitting, water-soaked spots, decay
<b>Eggplants</b>	45°F	Surface scald, alternaria rot
<b>Grapefruit</b>	50°F	Scald, pitting, watery breakdown
<b>Lemons</b>	52°F	Pitting, membranous, staining, red blotch
<b>Limes</b>	45°F to 48°F	Pitting
<b>Mangos</b>	50°F to 55°F	Grayish scald like discoloring of skin, uneven ripening
<b>Melons</b> Cantaloupes Honeydew, Casaba, Crenshaw Persian	36°F 45°F to 50°F	Pitting and russetting Pitting, surface decay, failure to ripen
<b>Watermelons</b>	40°F	Pitting, objectionable flavor
<b>Okra</b>	45°F	Discoloring, water-soaked areas, pitting, decay
<b>Olives, fresh</b>	45°F	Internal browning
<b>Oranges, California and Arizona</b>	38°F	Pitting, brown stain
<b>Papayas</b>	45°F	Pitting, failure to ripen, off flavor, decay
<b>Peppers, sweet</b>	45°F	Sheet pitting, alternaria rot on pods and calyxes
<b>Pineapples</b>	45°F to 50°F	Dull green when ripened
<b>Potatoes</b>	38°F	Mahogany browning (Chippewa and Segao), sweetening
<b>Pumpkins and hard shell squashes</b>	50°F	Decay, especially alternaria rot
<b>Sweet Potatoes</b>	55°F	Decay, pitting internal discoloring
<b>Tomatoes</b> Ripe Mature-green	45°F to 50°F 55°F	Water soaking and softening, decay Poor color when ripe, alternaria rot