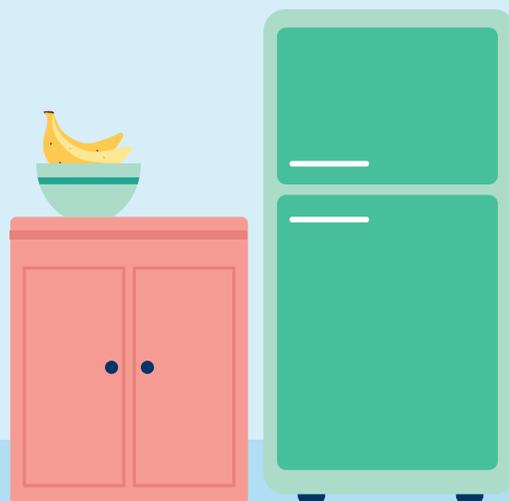
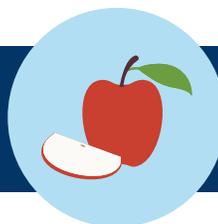


How to store fresh produce.

Save your produce and stop food waste! Learn how *and* where to keep your favorites—and then bookmark this handy chart so you never have to ask, “how do I store this?” again.



Apples



How: In a loose plastic bag
Where: In the fridge

Avocados



How: In a paper bag to ripen
Where: On the counter

Bananas



How: Kept in a bunch, preferably hanging
Where: On the counter

Berries, cherries, grapes



How: Preferably in a container
Where: In the fridge

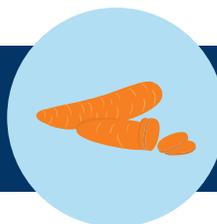
E.g., blueberries, raspberries, strawberries

Broccoli, cauliflower



How: Wrapped loosely in a towel
Where: In the fridge

Carrots



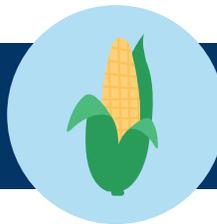
How: In a sealed container
Where: In the fridge

Celery



How: Wrapped in cloth or paper
Where: In the fridge

Corn



How: Kept in the husk
Where: In the fridge

Cucumbers



How: Wrapped loosely in paper or cloth
Where: In the fridge

Green beans



How: Keep whole in a sealed container
Where: In the fridge

Leafy salad greens



How: Wrapped loosely in a plastic bag or cloth
Where: In the fridge

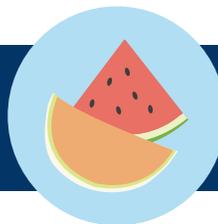
E.g., iceberg, romaine, spinach

Lemons, limes



How: Loose or in a plastic bag
Where: In the fridge

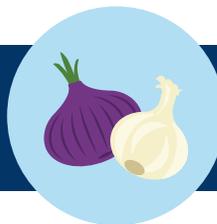
Melons



How: Kept whole
Where: On the counter; in fridge once cut

E.g., cantaloupe, honeydew, watermelon

Onions, garlic



How: Loose or open container
Where: In a dark cabinet with air flow

Oranges, grapefruit



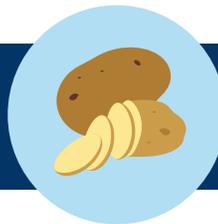
How: Loose or open container
Where: In the fridge

Peas, peppers, zucchini



How: Wrapped in paper or cloth
Where: In the fridge

Potatoes, sweet potatoes



How: Loose or open container
Where: In a dark cabinet with air flow

Tomatoes



How: Place on vine side
Where: In a dry place with air flow; in fridge once cut