

Commodity	Max. Transit Shelf Life (Days)	Recommended Container Temperature Setting		Air Vent
		F	C	
FRESH VEGETABLE AND MELONS				
Artichokes, globe	15-20	32	0	
Asparagus	100-150	32	0	
Beans, lima	7-10	32-39	0	
Beans, snap or green	7-10	32	0	
Beets, bunch	10-14	32	0	
Beets, roots	90-150	32	0	
Broccoli	10-14	32-39	0-4	
Brussels sprouts	17-25	32-39	0-4	
Cabbage, Chinese	30-60	32-39	0-4	
Cabbage, green, red, savory	90-180	32	0	
Cantaloupes	10-14	38-40	3-4	
Carrots, topped	28-180	32	0	
Casaba melons	21-28	50	10	
Cassava	14-21	56	13	
Cauliflower	20-30	32	0	
Celeriac	180-240	32	0	
Celery	14-28	32-39	0-4	
Chard	10-14	32	0	
Chayotes	8-10	45	7	
Chicory	14-28	32	0	
Collards	10-14	32	0	
Corn, sweet	4-6	32	0	
Crenshaw melons	14-21	50	10	
Cucumbers	10-14	54-61	12-16	
Dasheen or taro	42-140	56	13	

Eggplant	10-14	50	10
Endive (escarole)	10-17	32	0
Garlic	90-210	28.5-32	-2-0
Ginger	90-180	56	13
Greens, leafy	10-14	32	0
Honey melons (untreated)	21-28	45-50	7-10
Honey melons (C2 H4 treated)	21-28	41	5
Horseradish	300-350	32	0
Kohlrabi	25-30	32	0
Leeks, green	30-60	32	0
Lettuce	10-17	32-39	0-4
Mushrooms	4-10	32	0
Okra	7-10	50	10
Onions, dry	30-180	32-39	0-4
Onions, green	7-10	32	0
Parsley	30-60	32	0
Parsnips	60-120	32-39	0-4
Peas	7-10	32-39	0-4
Peppers, bell (sweet)	12-18	45-50	7-10
Peppers, chili	14-21	45-50	7-10
Persians melons	14-21	50	10
Potatoes, processing	56-175	50-65	10-18
Potatoes, seed	84-175	36-40	2-4
Pumpkins	60-90	46-54	8-12
Radishes	10-17	32-39	0-4
Rhubarb	14-21	32-39	0-4
Rutabagas	60-120	32	0

Salsify	60-120	32	0
Spinach	5-10	32	0
Squash, soft-skin (summer)	7-14	45-50	7-10
Squash, hard-skin (winter)	84-150	50-55	10-13
Sweet potatoes	90-180	56	13
Temarinds	21-28	45	7
Tomatoes, mature green/breaker	21-28	54-58	12-14
Tomatoes, turning/light pink	7-14	50	10
Turnips, roots	60-120	32	0
Turnips, green	10-14	32	0
Water chestnuts	100-128	40-45	4-7
Watercress	4-7	32	0
Watermelons	14-21	50	10
Yams	50-115	56-60	13-16
Yucca	10-14	50	10
FRESH FRUITS			
Acerola	50-58	32	0
Apples	90-240	32-39	0-4
Apricots	7-14	31	-1
Avocados	14-28	40-50	4-10
Bananas	7-28	57	14
Berries	.	.	.
Blackberry	2-3	31	-1
Blueberry	10-18	31	-1
Cranberry	60-120	36-40	2-4
Currants	7-14	31	1
Dewberry	2-3	31	-1

Elderberry	5-14	31	-1
Gooseberry	14-28	31	-1
Loganberry	2-3	31	-1
Raspberry	2-3	31	-1
Strawberry	5-10	31	-1
Breadfruit	14-40	56	13
Chaimito	20-25	38	3
Cherries, sour	3-7	31-31	-0.6-0
Cherries, sweet	14-21	30-32	-1.1-0
Cherimoya	14-28	54	12
Coconuts	25-56	32-35	0-2
Dates	24-52	32	0
Durian	42-56	39	4
Figs	7-10	32	0
Grapefruit (California, Arizona)	28-42	48-60	9-16
Grapefruit (Florida, Texas)	28-42	48-60	9-13
Grapefruit (Mexico)	28-42	48-58	9-14
Grapes	56-180	30-32	-1.1-0
Guava	14-21	50	10
Jackfruit	14-45	56	13
Kiwi fruit (Chinese gooseberry)	28-84	32	0
Lemons	30-180	38-56	3-13
Limes (Persian, Tahiti)	21-35	48-52	9-11
Limes (Mexican, Key)	10-15	52	11
Langsat	10-15	52	11
Lychee	21-35	35	2
Mangoes	14-25	42-55	6-13

fatty (i.e., herring, mackerel)	.	-10 to -5	-23 ~ -21	-
Lean	.	-10 to -5	-23 ~ -21	-
Shrimp, Scallops	.	-5 to -0	-23 ~ -18	-
Crab, Lobster	.	-10 to -5	-23 ~ -21	-
PROCESSED MEATS				
Bacon-slab	21-28	27	-3	-
-slice	.	27	-3	-
Bologna, franks	.	27	-3	-
Braunschweiger, liver sausage, and liver loaves	.	27	-3	-
Cold cuts, (sliced) :				
Lebanon bologna, luncheon loaf, picklepimiento loaf
Dried beef (sliced)	.	41	5	-
Hams-baked, boiled, ready to eat	.	28	-2	-
Hams-smoked	.	27	-3	-
Port sausage	.	27	-3	-
Sausage (country and Polish)	.	27	-3	-
POULTRY AND EGGS				
Poultry : Fresh, ice-packed	.	33	1	
Poultry : Fresh, chilled	.	29	-2	
Eggs	180	33-38	1-3	
DIARY PRODUCTS AND CHEESE				
CHEESE				
Natural (brick cheddar, Camembert, Neufchatel)	.	30-34	-1~1	
Natural (cottage, cream, Limberger, Swiss)	.	32-34	0~1	
Process (American, brick, Limberger, Swiss)	.	38-45	3~7	
Roquefort (natural)	.	30-34	-1~1	
Swiss (natural)	.	30-34	-1~1	
Cheeses foods	.	40-45	4~7	
BUTTER				
Fresh	.	38-42	3~6	
Frozen	.	-5	-21	
Margarine	.	35	2	
Ice creams	.	-15	-26	
MISCELLANEOUS				
Batteries	.	45	7	
Candy	.	60	16	
Christmas trees	.	32	0	