Apples

**Receiving and inspecting**
Apples should be firm and have smooth skin.

**Storing and handling**
Apples should be stored at 32-34°F, at 85-95% relative humidity. Susceptible to freezing; do not store below 29°F.

- Sensitive to ethylene: No
- Odor-sensitive: Yes
- Produces ethylene: Yes
- Odor-producing: No

**Acceptable**

**Not acceptable**
Bananas

**Receiving and inspecting**
Avoid fruit with damaged skins.

**Storing and handling**
Bananas should be stored at 56-58°F, at 85-95% relative humidity. To ripen green bananas, store at 60-65°F. Bananas bruise easily; handle with care.

<table>
<thead>
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Acceptable

A few bruises

Slight speckling

Chill damage

Overripe

Also overripe

Not acceptable
Cabbage

**Receiving and inspecting**
Cabbages should be fairly even colored and heavy for its size.

**Storing and handling**
Watermelons should be stored at 32-36°F, at 90-98% relative humidity.

- **Sensitive to ethylene**: Yes
- **Odor-sensitive**: Yes
- **Produces ethylene**: No
- **Odor-producing**: No

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![Acceptable](image)

Small spots on outer leaves

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![Not acceptable](image)

- Black rot
- White rot
- Downy mildew
Cantaloupe

Receiving and inspecting
Cantaloupes should be round with good netting or webbing over creamy-colored rind. They have a distinctive aroma and the blossom end will yield to gentle pressure when ripe.

Storing and handling
Cantaloupes should be stored at 36-41°F, at 90-98% relative humidity. Susceptible to freezing; to prevent chill injury, do not store below 30°F.

- Sensitive to ethylene: No
- Produces ethylene: Yes
- Odor-sensitive: No
- Odor-producing: No

Acceptable

Slight discoloration

Not acceptable

Mold

Decay

Anthracnose
Carrots

Receiving and inspecting
Carrots should have firm, smooth exteriors (i.e., should snap when bent far enough). Color should be vibrant orange to orange-red.

Storing and handling
Carrots should be stored at 33-35°F, at 90-98% relative humidity. Do not store below 30°F.

Sensitive to ethylene: Yes  Odor-sensitive: Yes
Produces ethylene: No  Odor-producing: No

Acceptable

Spots on outer surface
Odd shapes

Not acceptable

Rot
Mold
More rot
Lettuce

Receiving and inspecting
In general, avoid wilted and discolored leaves. For iceberg lettuce, some browning of the core end is natural and occurs from oxidation after lettuce has been harvested and trimmed.

Storing and handling
Lettuce should be stored at 34-36°F, at 90-98% relative humidity. Keep lettuce away from drafts to avoid dehydration.
Sensitive to ethylene: Yes
Produces ethylene: No
Odor-sensitive: No
Odor-producing: No

Acceptable

Brown core
Tear/slight bruising

Not acceptable

Wilted leaves
Translucent leaves (freeze damage)
White mold
Onions (bulb)

**Receiving and inspecting**
Good quality onions should be firm and hard with short, tight necks and dry papery skin. Slightly loose outer skin is common and should not affect quality.

**Storing and handling**
Onions should be stored at 40-60°F, at 85-95% relative humidity. For extended storage (longer than 7 days), hold at 32-36°F. Keep out of direct sunlight.

- Sensitive to ethylene: **Yes**
- Odor-sensitive: **Yes**
- Produces ethylene: No
- Odor-producing: **Yes**

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**Acceptable**

- Small sprouts
- Unusual shape

**Not acceptable**

- Bulb rot
- Bacterial soft rot
- Neck rot
- Sour skin
Oranges

**Receiving and inspecting**
Oranges should be firm, heavy for size, and have fine-textured skin. Skin color of a ripe orange ranges from orange to greenish-orange. Many oranges go through a regreening process on the tree in which the skin color begins to turn from orange back to green again. Regreening is a natural occurrence and does not affect the flavor quality of the orange.

**Storing and handling**
Optimal storage temperature varies by type. FL: 32-34°F; CA: 45-48°F; AZ & TX: 32-48°F, at 85-95% relative humidity.

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Acceptable

- Slightly green oranges
- Small spots

Not acceptable

- Mold
- Mold in navel
- Stem end decay
- More mold (green)
**Potatoes**

*Receiving and inspecting*
All potato varieties should be fairly clean, firm, and smooth. Avoid potatoes with wrinkled skins, soft dark spots, or green appearance.

*Storing and handling*
Potatoes should be stored at 45-50°F, at 85-95% relative humidity. Susceptible to freezing; to prevent chill injury, do not store below 42°F.

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**Acceptable**
- Small peepers (sprouts)
- Odd lumps

**Not acceptable**
- Moldy cut
- Green potato (solanine)
- Common scab
- Late blight
Sweet potatoes

**Receiving and inspecting**
Good quality sweet potatoes should be firm with smooth skins.

**Storing and handling**
Sweet potatoes should be stored at 55-60°F, at 85-95% relative humidity. Store in well-ventilated area.

- Sensitive to ethylene: Yes
- Odor-sensitive: No
- Produces ethylene: No
- Odor-producing: No

**Acceptable**

Odd shapes

Small sprouts

**Not acceptable**

Mold

Chill damage (soft spots)
Tomatoes

**Receiving and inspecting**
Good quality tomatoes should have bright, shiny skin and firm flesh.

**Storing and handling**
Ripe (nearly full red) tomatoes should be stored at 55-60°F; less ripe tomatoes should be stored at 62-68°F. 85-95% relative humidity is ideal.

- Sensitive to ethylene: No  
- Odor-sensitive: No
- Produces ethylene: No  
- Odor-producing: No

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**Acceptable**

- Slight dent
- Greenish tint

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**Not acceptable**

- Moldy bruise
- Black rot
- Late blight
- Mold and bruising
Watermelon

**Receiving and inspecting**
Watermelons should be firm. Watermelons do not ripen after harvesting; a ripe watermelon will produce a distinct hollow sound when thumped.

**Storing and handling**
Watermelons should be stored at 50-60°F, at 85-95% relative humidity. Susceptible to freezing; to prevent chill injury, do not store below 41°F.

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**Acceptable**

- White/yellow patch
- Small spots

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**Not acceptable**

- Decay
- Anthracnose
- Fruit blotch