## **Appendix D** - Food Storage Options

To preserve the best quality of food and prolong their usable life, consider the following suggestions for various items. The FoodKeeper App has valuable information about recommended length of storage.

In the Refrigerator	Kale	Pineapple	Peas (green, yellow)
	Endives	Papaya	-1
Fruits	Brussels Sprouts		Flours
Strawberries	Green onions	Vegetables/Tubers	gluten-free
Raspberries	Leeks	Avocadoes	rice, amaranth, millet,
Blueberries	Beets	Tomatoes**	oat, almond, etc.)
Blackberries	Green beans	Potatoes	
Goldenberries	Corn	Sweet Potatoes	Nuts
Cherries	Okra	Yam	Cashews
Grapes	English peas	Jicama	Pistachios
Apple*	Snap peas	Yuca	Peanuts
Pomegranate*	Snow peas	Summer squash	Almonds
Citrus	Fresh fava beans	Zucchini	Walnuts
Lemon*	Fresh edamame	Yellow/Crookneck	
Lime*	Fresh Ginger	White	Seeds
Orange*		Chayote	Sunflower
Grapefruit*	Fungi/Cacti	Winter squash	Pumpkin
	Mushrooms	Pumpkin	
Vegetables/	King Oyster	Acorn	Dry Fruits
Legumes/Tubers	Shiitake	Delicata	Apricots
Radish	Portobello	Butternut	Raisins
Cucumber*	Baby Bella	Onions	Currants
Carrots	Crimini	Red	Cranberries
Broccoli	Nopal/Prickly Pear	Brown	Mango
Cauliflower	, ,	Sweet	Desiccated coconut
Cabbage	Others	Garlic	
Eggplant	Chia seeds	Shallots	Spices
Peppers	Flaxseeds		Peppercorn
Bell Pepper*	Hemp seeds	Airtight Container and	Star anise
Jalapeño Pepper*	Dates	Stored in the Pantry	Cinnamon
Serrano Pepper*		,	All-spice
Fresno Pepper*	Dry Place Away from	Grains	Cloves
Celery	Directly Sunlight	Rice (brown, wild)	Cumin
Fresh Fennel	J. Comy Carmigne	Quinoa	Smoked Paprika
Herbs	Fruits	Amaranth	Annatto
Parsley	Bananas	Farro	, umacco
Basil	Plantains	Fonio	Dry herbs
Cilantro	Pears	Millets	Basil
Chives	Plums	Oats	Oregano
Mint	Cantaloupe Melon	Outs	Dill
Lemon Balm	Honeydew Melon	Pulses	Rosemary
Leafy greens	Watermelon	Beans (black, white, red,	Nosemary
Spinach		kidney, soy, etc.)	Others
Spinach Arugula	Apricot	Lentils (green, black,	Dried mushrooms
_	Kiwi	red)	טוופט וווטאוווטטוווא
Chard	Mango	reu)	

<sup>\*</sup> These items do not have to be refrigerated but they will last a lot longer when they are.

<sup>\*\*</sup> Tomatoes develop a dense and mealy texture when refrigerated.