Fruit & Veggie STORAGE GUIDE
Keep your food fresher, longer.

WHERE | WHAT | HOW
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**REFRIGERATOR**
- Set your fridge to 40 degrees or below.
- Store veggies separately from fruit.
- Use plastic bags and containers to prevent drying out.
- Wash berries and grapes when ready to eat.

**COUNTER AND REFRIGERATOR**
- Ripen on the counter.
- When ripe, store in refrigerator.
- Separate ripe from unripe fruit.

**COUNTER**
- Store herbs like basil upright, with cut stems in a cup of water, like flowers.
- Separate bananas from the bunch and store.

**PANTRY**
- Store in a cold, dark place like a cupboard or pantry.
- Store potatoes separately from onions to prevent sprouting.
- Store an apple with potatoes to prevent sprouting.

Want to learn more?
StopFoodWaste.org