



REEFER CARGO SERVICES

RECOMMENDED TRANSPORTATION CONDITIONS



RELY ON OUR EXPERTS TO KEEP YOUR CARGO FRESH

To ensure the optimum transportation conditions for your cargo, we recommend considering the temperature and humidity within the container and the availability of free-flowing fresh air. This guide indicates our recommendations for the safe transportation of perishable commodities.

RECOMMENDED CONDITIONS FOR FROZEN COMMODITIES

COMMODITIES	CARRYING TEMPERATURE °C
Butter	-12 or lower
Beef	-18
Lamb	-18
Offal	-18
Pork	-18
Poultry	-18
Fish, including fish products	-20 or lower
Quick-frozen food, e.g. vegetables	-20 or lower
Ice cream	-20
Cream	-20
Juice concentrates	-20



RECOMMENDED CONDITIONS FOR REFRIGERATED PRODUCTS

COMMODITIES	STORAGE TEMP.		RELATIVE HUMIDITY	HIGHEST FREEZING TEMP.		ETHYLENE* PRODUCTION	ETHYLENE** SENSITIVITY	APPROX. STORAGE LIFE	OBSERVATIONS AND BENEFICIAL CA CONDITIONS
	°C	°F		°C	°F				
Acerola, Barbados cherry	0	32	85-90	-1.4	29.4			6-8 weeks	
Amaranth, Pigweed	0-2	32-36	95-100			VL	M	10-14 days	
Anise, Fennel	0-2	32-36	90-95	-1.1	30.0			2-3 weeks	
Apple (not chilling-sensitive)	-1.1-0	30-32	90-95	-1.5	29.3	VH	H	3-6 months	2-3% O ₂ + 1-2% CO ₂
Apple (chilling-sensitive)	4	40	90-95	-1.5	29.3	VH	H	1-2 months	2-3% O ₂ + 1-2% CO ₂
Apricot	-0.5-0	31-32	90-95	-1.1	30.0	M	M	1-3 weeks	2-3% O ₂ + 2-3% CO ₂
Artichoke (Globe)	0	32	95-100	-1.2	29.9	VL	L	2-3 weeks	2-3% O ₂ + 3-5% CO ₂
Artichoke (Chinese)	0	32	90-95			VL	VL	1-2 weeks	
Artichoke (Jerusalem)	-0.5-0	31-32	90-95	-2.5	27.5	VL	L	4 months	
Arugula (Rocket)	0	32	95-100			VL	H	7-10 days	
Asian pear (Nashi)	1	34	90-95	-1.6	29.1	H	H	4-6 months	
Asparagus (green, white)	2,5	36	95-100	-0.6	31.0	VL	M	2-3 weeks	5-12% CO ₂ in air
Atemoya	13	55	85-90			H	H	2-4 weeks	3-5% O ₂ + 5-10% CO ₂
Avocado (Fuerte, Hass)	3-7	37-45	85-90	-1.6	29.1	H	H	2-4 weeks	2-5% O ₂ + 3-10% CO ₂
Avocado (Fuchs, Pollock)	13	55	85-90	-0.9	30.4	H	H	2 weeks	
Avocado (Lula, Booth)	4	40	90-95	-0.9	30.4	H	H	4-8 weeks	
Babaco, Mountain papaya	7	45	85-90					1-3 weeks	
Bacon	-2-4.5	28-40						30 days	
Banana	13-15	55-59	90-95	-0.8	30.6	M	H	1-4 weeks	2-5% O ₂ + 2-5% CO ₂
Beans (snap, wax, green)	4-7	40-45	95	-0.7	30.7	L	M	7-10 days	2-3% O ₂ + 4-7% CO ₂

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**Ethylene sensitivity (detrimental effects include yellowing, softening, increased decay, abscission or loss of leaves, browning)

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	°C	°F		°C	°F				
Beans (fava, broad)	0	32	90-95					1-2 weeks	
Beans (Lima)	5-6	41-43	95	-0.6	31.0	L	M	5-7 days	
Beans (winged)	10	50	90					4 weeks	
Beans (long, yardlong)	4-7	40-45	90-95			L	M	7-10 days	
Beer	0.5-3	33-37						120	
Beet (bunched)	0	32	98-100	-0.4	31.3	VL	L	10-14 days	
Beet (chilled in quarters)	-1.5-0	29-32						40-70 days	
Beet (packaged)	-1.5-0	29-32						70 days	
Beet (topped)	0	32	98-100	-0.9	30.3	VL	L	4 months	
Berries (blackberries)	-0.5-0	31-32	90-95	-0.8	30.6	L	L	3-6 days	5-10% O ₂ + 15-20% CO ₂
Berries (blueberries)	-0.5-0	31-32	90-95	-1.3	29.7	L	L	10-18 days	2-5% O ₂ + 12-20% CO ₂
Berries (cranberries)	2-5	35-41	90-95	-0.9	30.4	L	L	8-16 weeks	1-2% O ₂ + 0-5% CO ₂
Berries (dewberries)	-0.5-0	31-32	90-95	-1.3	29.7	L	L	2-3 days	
Berries (elderberries)	-0.5-0	31-32	90-95	-1.1	30.0	L	L	5-14 days	
Berries (gooseberries)	-0.5-0	31-32	90-95	-1.1	30.0	L	L	3-4 weeks	
Berries (loganberries)	-0.5-0	31-32	90-95	-1.7	28.9	L	L	2-3 days	
Berries (raspberries)	-0.5-0	31-32	90-95	-0.9	30.4	L	L	3-6 days	5-10% O ₂ + 15-20% CO ₂
Berries (strawberries)	0	32	90-95	-0.8	30.6	L	L	7-10 days	5-10% O ₂ + 15-20% CO ₂
Bitter melon, Bitter gourd	10-12	50-54	85-90			L	M	2-3 weeks	2-3% O ₂ + 5% CO ₂
Black salsify, Scorzonera	0-1	32-34	95-98			VL	L	6 months	

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	°C	°F		°C	°F				
Bok choy	0	32	95-100			VL	H	3 weeks	
Breadfruit	13-15	55-59	85-90					2-4 weeks	
Broccoli	0	32	95-100	-0.6	31.0	VL	H	10-14 days	1-2% O ₂ + 5-10% CO ₂
Brussels sprouts	0	32	95-100	-0.8	30.5	VL	H	3-5 weeks	1-2% O ₂ + 5-7% CO ₂
Bulbs (unidentified, mixed)	0-13	32-55							
Bulbs (daffodils, narcissus)	5-9	41-48		-1.3				120 days	
Bulbs (dahlia)	5-9	41-48		-1.5				150 days	
Bulbs (gladiolus)	5-10	41-50		-2.1					
Bulbs (lily)	0-5	32-41		-1.7				150 days	
Bulbs (mature, dry)	0	32	65-70	-0.8	30.6	VL	L	1-8 months	1-3% O ₂ + 5-10% CO ₂
Bulbs (tulip)	5-10	41-50		-2.0				120 days	
Butter	-1.0-4.5	30-40						30 days	
Cabbage (Chinese, Napa)	0	32	95-100	-0.9	30.4	VL	M-H	2-3 months	1-2% O ₂ + 0-5% CO ₂
Cabbage (common, early crop)	0	32	98-100	-0.9	30.4	VL	H	3-6 weeks	
Cabbage (late crop)	0	32	95-100	-0.9	30.4	VL	H	5-6 months	3-5% O ₂ + 3-7% CO ₂
Cactus pads or stems, Nopalitos	5-10	41-50	90-95			VL	M	2-3 weeks	
Cactus fruit, Prickly pear fruit	5	41	85-90	-1.8	28.7	VL	M	2-6 weeks	2% O ₂ + 2-5% CO ₂
Carambola, Star fruit	9-10	48-50	85-90	-1.2	29.8			3-4 weeks	
Carrots (topped)	0	32	98-100	-1.4	29.5	VL	H	3-6 months	No CA benefit; ethylene causes bitterness
Carrots (bunched, immature)	0	32	98-100	-1.4	29.5	VL	H	10-14 days	Ethylene causes bitterness

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	°C	°F		°C	°F				
Cashew apple	0-2	32-36	85-90					5 weeks	
Cassava, Yucca, Manioc	0-5	32-41	85-90			VL	L	1-2 months	No CA benefit
Cauliflower	0	32	95-98	-0.8	30.6	VL	H	3-4 weeks	2-5% O ₂ + 2-5% CO ₂
Celeriac	0	32	98-100	-0.9	30.4	VL	L	6-8 months	2-4% O ₂ + 2-3% CO ₂
Celery	0	32	98-100	-0.5	31.1	VL	M	1-2 months	1-4% O ₂ + 3-5% CO ₂
Chard	0	32	95-100			VL	H	10-14 days	
Chayote	7	45	85-90					4-6 weeks	
Cheese	0-10	32-50							
Cherimoya, Custard apple	13	55	90-95	-2.2	28.0	H	H	2-4 weeks	3-5% O ₂ + 5-10% CO ₂
Cherries (sour)	0	32	90-95	-1.7	29.0	VL	L	3-7 days	3-10% O ₂ + 10-12% CO ₂
Cherries (sweet)	-1 to 0	30-32	90-95	-2.1	28.2	VL	L	2-3 weeks	10-20% O ₂ + 20-25% CO ₂
Chinese broccoli, Gailan	0	32	95-100			VL	H	10-14 days	
Chives	0	32	95-100			VL	H	2-3 weeks	5-10% O ₂ + 5-10% CO ₂
Chocolate	4.5-13	40-55						150 days	
Citrus (calamondin orange)	9-10	48-50	90	-2.0	28.3			2 weeks	
Citrus (grapefruit)									3-10% O ₂ + 5-10% CO ₂
Citrus (California, Arizona, dry areas)	14-15	58-59	85-90	-1.1	30.0	VL	M	6-8 weeks	
Citrus (Florida, humid areas)	10-15	50-59	85-90	-1.1	30.0	VL	M	6-8 weeks	
Citrus (kumquat)	4	40	90-95			VL	M	2-4 weeks	
Citrus (lemon)	10-13	50-55	85-90	-1.4	29.4			1-6 months	5-10% O ₂ + 0-10% CO ₂

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	°C	°F		°C	°F				
Citrus (lime: Mexican, Tahiti, Persian)	9-10	48-50	85-90	-1.6	29.1			6-8 weeks	5-10%O ₂ + 0-10%CO ₂
Citrus (orange)									5-10% O ₂ + 0-5% CO ₂
Citrus (California, Arizona, dry areas)	3-9	38-48	85-90	-0.8	30.6	L	M	12 weeks	
Citrus (Florida, humid areas)	0-2	38-48	85-90	-0.8	30.6	L	M	12 weeks	
Citrus (blood orange)	4-7	40-44	90-95	-0.8	30.6			3-8 weeks	
Citrus (Seville, sour)	10	50	85-90	-0.8	30.6	L	M	12 weeks	
Citrus (pummelo)	7-9	45-48	85-90	-1.6	29.1			12 weeks	
Citrus (tangelo, minneola)	7-10	45-50	85-95	-0.9	30.3			2-4 weeks	
Citrus (tangerine, mandarin)	4-7	40-45	90-95	-1.1	30.1	VL	M	2-4 weeks	
Coconut	0-2	32-36	80-85	-0.9	30.4			1-2 months	
Collards	0	32	95-100	-0.5	31.1	VL	H	10-14 days	
Confectionary	4.5-13	40-55						150 days	
Corn (sweet, baby)	0	32	95-98	-0.6	30.9	VL	L	5-8 days	2-4%O ₂ + 5-10%CO ₂ , to 4 wks, 5-10%O ₂ +15%CO ₂
Cream	-1.0-0.5	30-41						10 days	
Cucumber (slicing)	10-12	50-54	85-90	-0.5	31.1	L	H	10-14 days	3-5% O ₂ + 0-5% CO ₂
Cucumber (pickling)	4	40	95-100			L	H	7 days	3-5% O ₂ + 3-5% CO ₂
Currants	-0.5-0	31-32	90-95	-1.0	30.2	L	L	1-4 weeks	CA can extend storage life to 3-6 months
Daikon, Oriental radish	0-1	32-34	95-100			VL	L	4 months	
Dates	-18-0	0-32	75	-15.7	3.7	VL	L	6-12 months	
Durian	4-6	39-42	85-90					6-8 weeks	3-5% O ₂ + 5-15% CO ₂

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	°C	°F		°C	°F				
Eggplant, Aubergine	10-12	50-54	90-95	-0.8	30.6	L	M	1-2 weeks	3-5% O ₂ + 0% CO ₂
Eggs (with liquid frozen)	-1.0-0.5	30-41		-2.5	27.0			180 days	
Endive, Escarole	0	32	95-100	-0.1	31.7	VL	M	2-4 weeks	
Endive, Belgian, Witloof chicory	2-3	36-38	95-98			VL	M	2-4 weeks	Light causes greening; 3-4% O ₂ + 4-5% CO ₂
Fats	-1.0-4.5	30-40							
Feijoa, Pineapple guava	5-10	41-50	90			M	L	2-3 weeks	
Fig	-0.5-0	31-32	85-90	-2.4	27.6	M	L	7-10 days	5-10% O ₂ + 15-20% CO ₂
Fish (iced)	-2.0-0	28-32							
Fish (salted, smoked)	-2.0-4.4							14-20 days	
Flowers (cut)	-0.5-4.5	31-40		-0.5	31.0				
Flowers (florist green)	-0.5-4.5	31-40		-0.5	31.0	VL	H	up to 30 days	
Garlic bulb	-1-0	30-32	65-70	-2.0	28.4	VL	L	6-7 months	0.5% O ₂ + 5-10% CO ₂
Ginger	13	55	65			VL	L	6 months	No CA benefit
Grape	-0.5-0	31-32	90-95	-2.7 a -2.0 b	27.1 a 28.4 b	VL	L	1-6 months	2-5% O ₂ + 1-3% CO ₂ ; to 4 wks, 5-10% O ₂ + 10-15% CO ₂
Grape (American)	-1 to -0.5	30-31	90-95	-1.4	29.4	VL	L	2-8 weeks	
Guava	5-10	41-50	90			L	M	2-3 weeks	
Ham (canned)	0-10	32-50							
Ham (fresh, cured)	-1.0-0.5	30-33						21 days	
Herbs (fresh, culinary)									5-10% O ₂ + 5-10% CO ₂

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	°C	°F		°C	°F				
Herbs (Basil)	10	50	90			VL	H	7 days	2%O ₂ + 0 to <10%CO ₂
Herbs (Chives)	0	32	95-100	-0.9	30.4	L	M		
Herbs (Cilantro, Chinese)	0-1	32-34	95-100			VL	H	2 weeks	3%O ₂ + 7-10%CO ₂ ;
Herbs (Parsley)									Air + 7-10%CO ₂
Herbs (Dill)	0	32	95-100	-0.7	30.7	VL	H	1-2 weeks	5-10%O ₂ + 5-10% CO ₂
Herbs (Epazote)	0-5	32-41	90-95			VL	M	1-2 weeks	
Herbs (Mint)	0	32	95-100			VL	H	2-3 weeks	5-10%O ₂ + 5-10% CO ₂
Herbs (Oregano)	0-5	32-41	90-95			VL	M	1-2 weeks	
Herbs (Parsley)	0	32	95-100	-1.1	30.0	VL	H	1-2 months	5-10%O ₂ + 5-10% CO ₂
Herbs (Perilla, Shiso)	10	50	95			VL	M	7 days	
Herbs (Sage)	0	32	90-95					2-3 weeks	
Herbs (Thyme)	0	32	90-95					2-3 weeks	
Hops	-2.0-10	28-50				VL	H	3-4 months	
Horseradish	-1 to 0	30-32	98-100	-1.8	28.7	VL	L	10-12 mo.	
Jaboticaba	13-15	55-59	90-95					2-3 days	
Jackfruit	13	55	85-90			M	M	2-4 weeks	
Jicama, Yam bean	13-18	55-65	85-90			VL	L	1-2 months	
Jujube, Chinese dates	2.5-10	36-50	85-90	-1.6	29.2	L	M	1 month	
Kale	0	32	95-100	-0.5	31.1	VL	H	10-14 days	
Kiwano, African horned melon	13-15	55-59	90			L	M	3-6 months	

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Kiwifruit, Chinese gooseberry	0	32	90-95	-0.9	30.4	L	H	3-5 months	1-2% O ₂ + 3-5% CO ₂
Kohlrabi	0	32	98-100	-1.0	30.2	VL	L	2-3 months	No CA benefit
Lamb and Mutton	-1.5-0	29-32						30 days	
Lamb and Mutton (packaged)	-1.5-0	29-32						70 days	
Langsat, Lanzones	11-14	52-58	85-90					2 weeks	
Lard	-1.5-0	29-32						6 months	
Leafy greens (cool season)	0	32	95-100	-0.6	31.0	VL	H	10-14 days	
Leafy greens (warm season)	7-10	45-50	95-100	-0.6	31.0	VL	H	5-7 days	
Leek	0	32	95-100	-0.7	30.7	VL	M	2 months	1-2% O ₂ + 2-5% CO ₂
Lettuce	0	32	98-100	-0.2	31.7	VL	H	2-3 weeks	2-5% O ₂ + 0% CO ₂
Longan	4-7	39-45	90-95	-2.4	27.7			2-4 weeks	
Loquat	0	32	90-95	-1.9	28.6			3 weeks	
Luffa, Chinese okra	10-12	50-54	90-95			L	M	1-2 weeks	
Lychee, Litchi	1-2	34-36	90-95			M	M	3-5 weeks	3-5% O ₂ + 3-5% CO ₂
Malanga, Tannia New cocoyam	7	45	70-80			VL	L	3 months	
Mango	13	55	85-90	-1.4	29.5	M	M	2-3 weeks	3-5% O ₂ + 5-10% CO ₂
Mangosteen	13	55	85-90			M	H	2-4 weeks	
Margarine	-1.5-0	29-32						6 months	
Meat products	-1.5-0.5	29-33							
Melons (cantaloupe and other netted melons)	2-5	36-41	95	-1.2	29.9	H	M	2-3 weeks	3-5% O ₂ + 10-15% CO ₂

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COMMODITIES	STORAGE TEMP.		RELATIVE HUMIDITY	HIGHEST FREEZING TEMP.		ETHYLENE* PRODUCTION	ETHYLENE** SENSITIVITY	APPROX. STORAGE LIFE	OBSERVATIONS AND BENEFICIAL CA CONDITIONS
	°C	°F		°C	°F				
Melons (Casaba)	7-10	45-50	85-90	-1.0	30.3	L	L	3-4 weeks	3-5% O ₂ + 5-10% CO ₂
Melons (Crenshaw)	7-10	45-50	85-90	-1.1	30.1	M	H	2-3 weeks	3-5% O ₂ + 5-10% CO ₂
Melons (honeydew, orange-flesh)	5-10	41-50	85-90	-1.1	30.1	M	H	3-4 weeks	3-5% O ₂ + 5-10% CO ₂
Melons (Persian)	7-10	45-50	85-90	-0.8	30.6	M	H	2-3 weeks	3-5% O ₂ + 5-10% CO ₂
Milk (concentrated)	-0.5-1.0	31-34							
Milk (pasteurized)	-0.5-1.0	31-34						14 days	
Milk (sterilized)	-0.5-1.0	31-34						30 days	
Mushrooms	0	32	90	-0.9	30.4	VL	M	7-14 days	3-21%O ₂ + 5-15%CO ₂
Mustard greens	0	32	90-95			VL	H	7-14 days	
Nectarine	-0.5-0	31-32	90-95	-0.9	30.3	M	M	2-4 weeks	1-2% O ₂ + 3-5% CO ₂ ; int. breakdown 3-10°C
Nuts (Brazil)	-1.0-1.5	30-35						6 months	
Nuts (chestnuts)	-1.0-1.5	30-35						6 months	
Nuts (other varieties)	-1.0-10	30-50						6 months	
Okra	7-10	45-50	90-95	-1.8	28.7	L	M	7-10 days	Air + 4-10%CO ₂
Olives (fresh)	5-10	41-50	85-90	-1.4	29.4	L	M	4-6 weeks	2-3% O ₂ + 0-1% CO ₂
Onions (green)	0	32	95-100	-0.9	30.4	L	H	3 weeks	2-4% O ₂ + 10-20% CO ₂
Papaya	7-13	45-55	85-90	-0.9	30.4	M	M	1-3 weeks	2-5% O ₂ + 5-8% CO ₂
Parsnips	0	32	95-100	-0.9	30.4	VL	H	4-6 months	Ethylene causes bitterness
Passionfruit	10	50	85-90			VH	M	3-4 weeks	
Peach	-0.5-0	31-32	90-95	-0.9	30.3	M	M	2-4 weeks	1-2%O ₂ + 3-5%CO ₂ ; int. breakdown 3-10°C

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**Ethylene sensitivity (detrimental effects include yellowing, softening, increased decay, abscission or loss of leaves, browning)

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COMMODITIES	STORAGE TEMP.		RELATIVE HUMIDITY	HIGHEST FREEZING TEMP.		ETHYLENE* PRODUCTION	ETHYLENE** SENSITIVITY	APPROX. STORAGE LIFE	OBSERVATIONS AND BENEFICIAL CA CONDITIONS
	°C	°F		°C	°F				
Pears (European)	-1.5 to	29-31	90-95	-1.7	29.0	H	H	2-7 months	Cultivar variations; 1-3%O ₂ + 0-5% CO ₂
Peas in pods (snow, snap, sugar)	0	32	90-98	-0.6	30.9	VL	M	1-2 weeks	2-3% O ₂ + 2-3% CO ₂
Peas (Southern peas, cowpeas)	4-5	40-41	95					6-8 days	
Pepino, Melon pear	5-10	41-50	95			L	M	4 weeks	
Peppers, bell peppers	7-10	45-50	95-98	-0.7	30.7	L	L	2-3 weeks	2-5% O ₂ + 2-5% CO ₂
Peppers (hot peppers, chilis)	5-10	41-50	85-95	-0.7	30.7	L	M	2-3 weeks	3-5% O ₂ + 5-10% CO ₂
Persimmons (kaki)									3-5% O ₂ + 5-8% CO ₂
Persimmons (fuyu)	0	32	90-95	-2.2	28.0	L	H	1-3 months	
Persimmons (hachiya)	0	32	90-95	-2.2	28.0	L	H	2-3 months	
Pineapple	7-13	45-55	85-90	-1.1	30.0	L	L	2-4 weeks	2-5% O ₂ + 5-10% CO ₂
Plants	0-1.5	32-35				VL	H		
Plantain	13-15	55-59	90-95	-0.8	30.6	L	H	1-5 weeks	
Plums and Prunes	-0.5 - 0	31-32	90-95	-0.8	30.5	M	M	2-5 weeks	1-2%O ₂ + 0-5%CO ₂
Pomegranate	5-7.2	41-45	90-95	-3.0	26.6	VL	L	2-3 months	3-5% O ₂ + 5-10% CO ₂
Pork	-1.5-0	29-32						14 days	
Pork (salt pork)	-1.0-7	30-45						120 days	
Poultry	-1.5-1.5	29-35						14 days	
Potato (early crop)	10-15	50-59	90-95	-0.8	30.5	VL	M	10-14 days	No CA benefit
Potato (late crop)	4-8	40-46	95-98	-0.8	30.5	VL	M	5-10 months	No CA benefit
Potato seed	2-7	36-45		-0.5				5 months	

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	°C	°F		°C	°F				
Pumpkin	12-15	54-59	50-70	-0.8	30.5	L	M	2-3 months	
Quince	-0.5-0	31-32	90	-2.0	28.4	L	H	2-3 months	
Radicchio	0-1	32-34	95-100					4-8 weeks	
Radish	0	32	95-100	-0.7	30.7	VL	L	1-2 months	1-2%O ₂ + 2-3%CO ₂
Rambutan	12	54	90-95			H	H	1-3 weeks	3-5% O ₂ + 7-12% CO ₂
Rhubarb	0	32	95-100	-0.9	30.3	VL	L	2-4 weeks	
Rutabaga	0	32	98-100	-1.1	30.1	VL	L	4-6 months	
Salsify, Oyster plant	0	32	95-98	-1.1	30.1	VL	L	2-4 months	
Sapotes (caimito, star apple)	3	38	90	-1.2	29.9			3 weeks	
Sapotes (canistel, eggfruit)	13-15	55-59	85-90	-1.8	28.7			3 weeks	
Sapotes (black)	13-15	55-59	85-90	-2.3	27.8			2-3 weeks	
Sapotes (white)	20	68	85-90	-2.0	28.4			2-3 weeks	
Sapotes (mamey)	13-15	55-59	90-95			H	H	2-3 weeks	
Sapotes (sapodilla, chicozapote)	15-20	59-68	85-90			H	H	2 weeks	
Shallots	0-2.5	32-36	65-70	-0.7	30.7	L	L		
Soursop	13	55	85-90					1-2 weeks	3-5%O ₂ + 5-10% CO ₂
Spinach	0	32	95-100	-0.3	31.5	VL	H	10-14 days	5-10%O ₂ + 5-10%CO ₂
Spondias mombin, Wi apple, Jobo, Hog plum	13	55	85-90					1-2 weeks	
Sprouts (from seeds)	0	32	95-100					5-9 days	
Sprouts (Alfalfa)	0	32	95-100					7 days	

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	°C	°F		°C	°F				
Sprouts (bean sprouts)	0	32	95-100					7-9 days	
Sprouts (radish)	0	32	95-100					5-7 days	
Squash (summer: soft rind), Courgette	7-10	45-50	95	-0.5	31.1	L	M	1-2 weeks	3-5% O ₂ + 5-10% CO ₂
Squash (winter: hard rind), Calabash	12-15	54-59	50-70	-0.8	30.5	L	M	2-3 months	Large differences between varieties
Sweet potato	13-15	55-59	85-95	-1.3	29.7	VL	L	4-7 months	
Sweetsop, Sugar apple	7	45	85-90			H	H	4 weeks	3-5% O ₂ + 5-10% CO ₂
Tamarillo, Tree tomato	3-4	37-40	85-95			L	M	10 weeks	
Tamarind	2-7	36-45	90-95	-3.7	25.3	VL	VL	3-4 weeks	
Taro, Cocoyam, Eddoe, Dasheen	7-10	45-50	85-90	-0.9	30.3			4 months	No CA benefit
Tomatillo, Husk tomato	7-13	45-55	85-90			VL	M	3 weeks	
Tomato (mature, green)	10-13	50-55	90-95	-0.5	31.0	VL	H	2-5 weeks	3-5%O ₂ + 2-3%CO ₂
Tomato (firm, ripe)	8-10	46-50	85-90	-0.5	31.1	H	L	1-3 weeks	3-5%O ₂ + 3-5%CO ₂
Turnip root	0	32	95	-1.0	30.1	VL	L	4-5 months	
Water chestnut	1-2	32-36	85-90					2-4 months	
Watercress, Garden cress	0	32	95-100	-0.3	31.5	VL	H	2-3 weeks	
Watermelon	10-15	50-59	90	-0.4	31.3	VL	H	2-3 weeks	No CA benefit
Yam	15	59	70-80	-1.1	30.0	VL	L	2-7 months	
Yeast (active)	-0.5-1	31-34						14 days	
Yeast (dried)	0-10	32-50							

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