

REFRIGERATED TRANSPORT CONDITIONS FRUIT & VEGETABLES

Product	Temperature (°C)	Relative Humidity (%)	Ventilation (m³/h)	Shelf Life (weeks)
Apples	0 to 4	90-95	15-25	12-24
Pears	-1 to 0	90-95	15-25	8-16
Banana	13 to 14	85-95	25-40	2-4
Grapes	-1 to 1	90-95	10-20	4-8
Kiwis	0 to 0.5	90-95	15-20	8-20
Citrus	4 to 8	85-90	15-25	8-12
Avocado	4 to 6	85-90	25-40	2-4
Pineapple	7 to 10	85-90	20-40	2-4
Mango	10 to 12	85-90	15-25	2-4
Plantain	12 to 14	85-90	20-40	2-4
Cassava	12 to 14	85-90	10-15	3-5
Yam	12 to 15	85-90	10-15	3-5
Tomato	8 to 12	85-90	15-25	2-4
Pepper	8 to 10	90-95	15-25	2-4
Carrot	0 to 2	95-98	10-15	12-16
Lettuce	0 to 1	95-98	10-15	1-2
Broccoli	0 to 1	95-98	10-15	2-3
Cauliflower	0 to 1	95-98	10-15	2-3
Onion	0 to 2	65-75	15-25	12-24
Garlic	0 to 2	65-75	10-15	24-32
Melon	4 to 6	85-90	15-25	2-4
Watermelon	4 to 6	85-90	15-25	2-3
Potatoes	4 to 8	85-95	10-15	12-24
New Potatoes	8 to 10	90-95	15-25	2-4