



Did you know you can reduce waste by storing food correctly? Follow this guide to keep your fruit and vegetables fresh, and reduce your impact on the environment.

FRUIT STORAGE CHART

Fruit type Storage on bench top (between 0°C and 4°C) (between 0°C and 4°C) Apples No No In food storage container or bag Up to 4 weeks Apricots Once ripe – uncovered 1 week Avocado Uncovered until ripe Once ripe – uncovered 2 - 5 days Bananas¹ Uncovered until ripe Once ripe – uncovered 2 - 3 days Bluckberries No In vented container 10 days Cherries No In vented container 10 days Cherries No Uncovered until ripe Uncovered Up to 5 days Coconut – whole Uncovered until ripe Uncovered Up to 5 days Coconut – cut No In coconut juice or water Coconut – cut No In coconut juice or water Up to 3 weeks Crapers No In food storage container or bag Up to 1 week Kiwifruit¹ Uncovered until ripe Once ripe – in food storage container or bag Up to 1 month Mandarins Up to 1 week Once ripe – in food storage container or bag Up to 1 month Mandarins Uncovered until ripe Once ripe – in food storage container or bag Up to 1 month Mandarins Uncovered until ripe Once ripe – in perforated bag Up to 1 month Mandarins Uncovered until ripe Once ripe – in perforated bag Up to 1 week Melon – whole Uncovered until ripe Once ripe – in perforated bag Up to 1 week Melon – whole Uncovered until ripe Once ripe – in perforated bag Up to 1 week Melon – whole Uncovered until ripe Once ripe – in perforated bag Up to 1 week Melon – whole Uncovered until ripe Once ripe – in perforated bag Up to 1 week Melon – whole Up to 1 week Melon – whole Un to 1 week Melon – whole Up to 1 week Melon – whole Un to 1 week Melon – whole Un to 1 week Melon – whole Un to 2 weeks Melon – whole Un to 4 weeks Melon – whole Un	FRUIT STORF	GE CHART		
Apricots 6 Uncovered until ripe Once ripe – uncovered 2 – 5 days Banana* Uncovered until ripe Once ripe – uncovered 2 – 5 days Blackberries No In vented container 2 – 3 days Blueberries No In vented container 10 days Cherries No Covered Up to 5 days Cherries No Covered Up to 5 days Coconut – whole Uncovered until ripe Uncovered 2 – 4 weeks Coconut – whole Uncovered until ripe Uncovered 2 – 4 weeks Coconut – whole Uncovered until ripe Once ripe – in perforated bag Up to 3 weeks Graper No In food storage container or perforated bag Up to 1 week Kiwifruit* Uncovered until ripe Once ripe – in food storage container or bag Up to 1 month Mandarins Once ripe – in food storage container or bag Up to 1 month Mandarins Once ripe – in food storage container or bag Up to 1 month Mangoes Uncovered until ripe Once ripe – in food storage container or bag Up to 1 month Mangoes Uncovered until ripe Once ripe – uncovered Up to 1 month Mangoes Uncovered until ripe Once ripe – uncovered Up to 1 week Melon – whole Uncovered until ripe Once ripe – uncovered Up to 1 week Melon – whole Uncovered until ripe Once ripe – in bag Up to 1 week Melon – cut No In airtight wrap or container Up to 3 days Nectaries In paper bag until ripe Once ripe – in bag Up to 1 week Papaya Once ripe – in bag Up to 1 week Papaya Uncovered until ripe Once ripe – in bag Up to 1 week Papaya Uncovered until ripe Once ripe – in bag Up to 1 week Papaya Uncovered until ripe Once ripe – uncovered Up to 1 week Papaya Uncovered until ripe Once ripe – uncovered Up to 1 week Papaya Uncovered until ripe Once ripe – uncovered Up to 1 week Papaya Uncovered until ripe Once ripe – uncovered Up to 1 week Papaya Uncovered until ripe Once ripe – uncovered Up to 1 week Papaya Uncovered until ripe Once ripe – uncovered Up to 1 week Papaya Uncovered until ripe Once ripe – uncovered Up to 1 week Papaya Uncovered until ripe Once ripe – uncovered Up to 1 week Papaya Uncovered until ripe Once ripe – uncovered Up to 1 week Papaya Uncovered until ripe Once	Fruit type	Storage on bench top		
Avocado Uncovered until ripe Once ripe – uncovered 2 – 5 days Bananas* Uncovered until ripe Once ripe (may cause discolouration) Up to 1 week Blackberries No In vented container 10 days Blueberries No Ocored Up to 5 days Coconut – whole Uncovered until ripe Uncovered Oconut – whole Uncovered until ripe Once ripe – in perforated bag Up to 3 weeks Grapefruit Uncovered until ripe Once ripe – in food storage container or bag Up to 1 week Krwifruit* Uncovered until ripe Once ripe – in food storage container or bag Up to 1 month Mandarins Up to 1 week Once ripe – in perforated bag Up to 1 month Mandarins Up to 1 week Once ripe – in perforated bag Up to 1 month Mandarins Up to 1 week Once ripe – in perforated bag Up to 1 month Mandarins Up to 1 week Once ripe – uncovered Up to 1 week Melon – whole Uncovered until ripe Once ripe – uncovered Up to 1 week Melon – whole Uncovered until ripe Once ripe – uncovered Up to 3 days Nectarines In paper bag until ripe Once ripe – in bag Up to 1 week Oranges Up to 1 week Oranges Up to 1 week Once ripe – in bag Up to 1 week Oranges Up to 1 week Once ripe – in bag Up to 1 week Oranges Up to 1 week Once ripe – in bag Up to 1 week Once ripe – in bag Up to 1 week Once ripe – in bag Up to 1 week Once ripe – in bag Up to 1 week Once ripe – in bag Up to 1 week Once ripe – in bag Up to 1 week Once ripe – in bag Up to 1 week Once ripe – uncovered Up to 1 week Passionfruit Up to 3 days Once ripe – uncovered Up to 1 week Passionfruit Up to 1 week Once ripe – uncovered Up to 1 week Once ripe – uncovered Up to 1 week Passionfruit Up to 1 week Once ripe – uncovered Up to 1 we	Apples	No	In food storage container or bag	Up to 4 weeks
Bananas* Juncovered until ripe Once ripe (may cause discolouration) Up to 1 week Blackberries No In vented container 2 – 3 days Blueberries No In vented container 10 days Cherries No Covered Up to 5 days Coconut – whole Uncovered until ripe Uncovered 2 – 4 weeks Coconut – cut No In occonut juice or water 1 week Coconut – cut No In coconut juice or water 1 week Coconut – cut No In coconut juice or water 1 week Coconut – cut No In coconut juice or water 1 week Coconut – cut No In coconut juice or water 1 week Grapers No No In coconut juice or water 1 yet of yet week Grapers No No In coconut juice or water 1 yet of yet weeks Krwiffurit* No Uncovered until ripe Once ripe – in food storage container or bag Up to 1 week Lemons and limes Up to 1 week Once ripe – in perforated bag Up to	Apricots	Uncovered until ripe	Once ripe – uncovered	1 week
Blackberries No In vented container 2–3 days Blueberries No In vented container 10 days Cherries No Covered Up to 5 days Coconut – whole Uncovered until ripe Uncovered 2–4 weeks Coconut – cut No No In coconut juice or water 1 week Grapefruit Uncovered until ripe Once ripe – in perforated bag Up to 3 weeks Graper No In food storage container or perforated bag Up to 1 week Kiwifruit* Uncovered until ripe Once ripe – in food storage container or bag 1–2 weeks Lemons and limes Uncovered until ripe Once ripe – in food storage container or bag Up to 1 month Mandarins Uncovered until ripe Once ripe – in perforated bag Up to 1 month Mangoes Uncovered until ripe Once ripe – in perforated bag Up to 1 month Mangoes Uncovered until ripe Once ripe – uncovered Up to 1 week Melon – whole Uncovered until ripe Once ripe – uncovered Up to 1 week Melon – whole Uncovered until ripe Once ripe – in bag Up to 1 week Melon – cut No In airtight wrap or container Mangoes Uncovered until ripe Once ripe – in bag Up to 1 week Melon – cut No In airtight wrap or container Melon – cut No In once ripe – in bag Up to 1 week Melon – cut No In once ripe – in bag Up to 1 week Melon – cut No In once ripe – in bag Up to 1 week Melon – cut No In once ripe – in bag Up to 1 week Melon – cut No In once ripe – in bag Up to 1 week Melon – cut No In once ripe – in bag Up to 1 week Melon – cut No In once ripe – uncovered Up to 1 week Melon – cut No In once ripe – uncovered Up to 1 week Melon – cut No In once ripe – uncovered Up to 1 week Melon – cut No In once ripe – uncovered Up to 1 week Melon – cut No In once ripe – uncovered Up to 1 week Melon – cut No In once ripe – uncovered Up to 1 week Melon – cut No In once ripe – uncovered Up to 1 week Melon – cut No In once ripe – uncovered Up to 1 week Melon – cut No No In once ripe – uncovered Up to 1 week Melon – cut No No In once ripe – uncovered Up to 1 week Melon – cut No No In once ripe – uncovered Up to 1 week Melon – cut No No In once ripe – uncovered Up to 1 week Melon – cut No No In once ripe – uncover	Avocado	Uncovered until ripe	Once ripe – uncovered	2 – 5 days
Blueberries No In vented container 10 days Cherries No Covered Up to 5 days Coconut - whole Uncovered until ripe Uncovered 1 week Coconut - cut No In coconut juice or water 1 week Grapefruit Uncovered until ripe Once ripe – in perforated bag Up to 3 weeks Grapes No In food storage container or perforated bag Up to 1 week Kiwifruit* Uncovered until ripe Once ripe – in food storage container or bag 1 - 2 weeks Lemons and limes Up to 1 week Once ripe – in food storage container or bag Up to 1 month Mandarins Uncovered until ripe Once ripe – in food storage container or bag Up to 1 month Mandarins Incovered until ripe Once ripe – in perforated bag Up to 1 month Mandarins Incovered until ripe Once ripe – uncovered Up to 1 month Mandarins Uncovered until ripe Once ripe – uncovered Up to 1 week Melon - whole Uncovered until ripe Once ripe – uncovered Up to 3 days Melon - cut No In airtight wrap or container Up to 3 days Nectarines In paper bag until ripe Once ripe – in bag Up to 1 week Oranges Uncovered until ripe Once ripe – in bag Up to 1 week Papaya Uncovered until ripe Once ripe – uncovered Up to 1 week Papaya Uncovered until ripe Once ripe – uncovered Up to 1 week Passionfruit Uncovered until ripe Once ripe – uncovered Up to 1 week Passionfruit Uncovered until ripe Once ripe – uncovered Up to 1 week Pears Uncovered until ripe Once ripe – uncovered Up to 1 week Pears Uncovered until ripe Once ripe – uncovered Up to 1 week Persimmon Uncovered until ripe Once ripe – uncovered Up to 1 week Persimmon Uncovered until ripe Once ripe – uncovered Up to 1 week Pineapple – whole Uncovered until ripe Once ripe – uncovered Up to 1 week Pineapple – whole Uncovered until ripe Once ripe – uncovered Up to 1 week Pineapple – whole Uncovered until ripe Once ripe – uncovered Up to 1 week Pineapple – whole Uncovered until ripe Once ripe – uncovered Up to 1 week Pineapple – whole Uncovered until ripe Once ripe – uncovered Up to 1 week Pineapple – whole Uncovered until ripe Once ripe – uncovered Up to 1 week Pineapple – uncovered Uncov	Bananas*	Uncovered until ripe	Once ripe (may cause discolouration)	Up to 1 week
Cherries No No Covered Up to 5 days Coconut - whole Uncovered until ripe Uncovered Uncovered 2 - 4 weeks Coconut - cut No No In coconut juice or water 1 week Grapefruit Uncovered until ripe Once ripe - in perforated bag Up to 3 weeks Grapes No In food storage container or perforated bag Up to 1 week Kiwifruit* Uncovered until ripe Once ripe - in food storage container or bag 1 - 2 weeks Lemons and limes Up to 1 week Once ripe - in food storage container or bag Up to 1 month Mandarins Uncovered until ripe Once ripe - in food storage container or bag Up to 1 month Mangoes Uncovered until ripe Once ripe - in perforated bag Up to 1 month Melon - whole Uncovered until ripe Once ripe - uncovered Up to 1 week Melon - und No In airtight wrap or container Up to 3 days Metarines In paper bag until ripe Once ripe - in bag Up to 1 month Papaya Uncovered until ripe Once ripe - in bag Up to 1 month Papaya Uncovered until ripe Once ripe - in bag Up to 1 month Papaya Uncovered until ripe Once ripe - in bag Up to 1 month Papaya Uncovered until ripe Once ripe - in bag Up to 1 month Papaya Uncovered until ripe Once ripe - in bag Up to 1 meek Passionfruit Uncovered until ripe Once ripe - uncovered Up to 1 week Passionfruit Uncovered until ripe Once ripe - uncovered Up to 1 week Pears Uncovered until ripe Once ripe - uncovered Up to 1 week Pears Uncovered until ripe Once ripe - uncovered Up to 1 week Pears Once ripe - uncovered Up to 1 week Pears Once ripe - uncovered Up to 1 week Pears Once ripe - uncovered Up to 1 week Pears Once ripe - uncovered Up to 1 week Pears Once ripe - uncovered Up to 1 week Pears Once ripe - uncovered Up to 1 week Pears Once ripe - uncovered Up to 1 week Pears Once ripe - uncovered Up to 1 week Pears Once ripe - uncovered Up to 1 week Pears Once ripe - uncovered Up to 1 week Pears Once ripe - uncovered Up to 1 week Pears Once ripe - uncovered Up to 1 week Pears Once ripe - uncovered Up to 1 week Pears Once ripe - uncovered Up to 1 week Pears Once ripe - uncovered Up to 1 week Pears Once ripe - uncovered	Blackberries	● No	In vented container	2 – 3 days
Coconut - whole Uncovered until ripe Uncovered Uncovered until ripe Uncovered unti	Blueberries	♦ No	In vented container	10 days
Coconut – cut © No In coconut juice or water 1 week Grapefruit Oncovered until ripe Once ripe – in perforated bag Up to 3 weeks Grapes No In food storage container or perforated bag Up to 1 week Kiwifruit* Oncovered until ripe Once ripe – in food storage container or bag 1 – 2 weeks Lemons and limes Once ripe – in food storage container or bag Up to 1 month Mandarins Once ripe – in food storage container or bag Up to 1 month Mandarins Once ripe – in food storage container or bag Up to 1 month Mangoes Once ripe – in perforated bag Up to 1 month Mangoes Once ripe – uncovered Up to 1 week Melon – whole Once ripe – uncovered Up to 1 week Melon – whole Once ripe – uncovered Up to 3 days Melon – cut No In airtight wrap or container Up to 3 days Nectarines Once ripe – in bag Up to 1 week Oranges Once ripe – in bag Up to 1 week Oranges Once ripe – in bag Up to 1 week Papaya Once ripe – uncovered Up to 1 week Passionfruit Uncovered until ripe Once ripe – uncovered Up to 1 week Passionfruit Uncovered until ripe Once ripe – uncovered Up to 1 week Peaches Once ripe – uncovered Up to 1 week Pears Once ripe – uncovered Up to 1 week Pears Once ripe – uncovered Up to 1 week Pears Once ripe – uncovered Up to 1 week Pears Once ripe – uncovered Up to 1 week Pears Once ripe – uncovered Up to 1 week Pears Once ripe – uncovered Up to 1 week Pears Once ripe – uncovered Up to 1 week Pears Once ripe – uncovered Up to 1 week Pears Once ripe – uncovered Up to 1 week Pears Once ripe – uncovered Up to 1 week Pears Once ripe – uncovered Up to 2 - 3 days Prineapple – whole Once ripe – uncovered Up to 3 - 5 days Prineapple – whole Once ripe – uncovered Up to 3 - 5 days Pineapple – whole Once ripe – uncovered Up to 3 - 5 days Plums Once ripe – in food storage container or bag Up to 3 - 5 days Plums Once ripe – in food storage container or bag Up to 3 - 5 days Plums Once ripe – in food storage container or bag Up to 3 - 5 days Plums Once ripe – in food storage container or bag Up to 4 days	Cherries	No	Covered	Up to 5 days
Grapefruit Uncovered until ripe Once ripe – in perforated bag Up to 3 weeks Grapes No In food storage container or perforated bag Up to 1 week Kiwifruit* Up to 1 week Once ripe – in food storage container or bag 1 – 2 weeks Lemons and limes Up to 1 week Once ripe – in food storage container or bag Up to 1 month Mandarins Up to 1 week Once ripe – in food storage container or bag Up to 1 month Mandarins Once ripe – in perforated bag Up to 1 month Mangoes Once ripe – uncovered Up to 1 week Melon – whole Uncovered until ripe Once ripe – uncovered Up to 3 days Melon – cut No In airtight wrap or container Up to 3 days Nectarines In paper bag until ripe Once ripe – in bag Up to 1 month Papaya Once ripe – in bag Up to 1 week Oranges Once ripe – in bag Up to 1 week Passionfruit Uncovered until ripe Once ripe – uncovered Up to 1 week Peaches Once ripe – uncovered Up to 1 week Peaches Once ripe – uncovered Up to 1 week Pears Once ripe – uncovered Up to 1 week Pears Once ripe – uncovered Up to 1 week Pears Once ripe – uncovered Up to 1 week Pears Once ripe – uncovered Up to 1 week Pears Once ripe – uncovered Up to 1 week Pears Once ripe – uncovered Up to 1 week Pears Once ripe – uncovered Up to 1 week Pears Once ripe – uncovered Up to 1 week Pears Once ripe – uncovered Up to 1 week Pears Once ripe – uncovered Uncovered until ripe Once ripe – uncovered Uncovered until r	Coconut – whole	 Uncovered until ripe 	Uncovered	2 – 4 weeks
Grapes No In food storage container or perforated bag Up to 1 week Kivifruit* ● Uncovered until ripe Once ripe – in food storage container or bag 1 – 2 weeks Lemons and limes ● Up to 1 week Once ripe – in food storage container or bag Up to 1 month Mandarins ● Uncovered until ripe Once ripe – in perforated bag Up to 1 month Mangoes ● Uncovered until ripe Once ripe – uncovered Up to 1 week Melon – whole ● Uncovered until ripe Once ripe – uncovered Up to 3 days Melon – cut No In airtight wrap or container Up to 3 days Nectarines In paper bag until ripe Once ripe – in bag Up to 1 week Oranges Uncovered until ripe Once ripe – in bag Up to 1 month Papaya • Uncovered until ripe Once ripe – uncovered Up to 1 week Passionfruit • Uncovered until ripe Once ripe – uncovered Up to 1 week Peaches • Uncovered until ripe Once ripe – uncovered Up to 1 week Pears • Uncovered until ripe Once ripe – uncovered 2 – 3 days Persimmon • Uncovered until ripe Once ripe	Coconut – cut	No	In coconut juice or water	1 week
Kiwifruit* ⑥ Uncovered until ripe Once ripe – in food storage container or bag 1 − 2 weeks Lemons and limes Up to 1 week Once ripe – in food storage container or bag Up to 1 month Mandarins Uncovered until ripe Once ripe – in perforated bag Up to 1 month Mangoes Uncovered until ripe Once ripe – uncovered Up to 1 week Melon – whole Uncovered until ripe Once ripe – uncovered 3 – 5 days Melon – cut No In airtight wrap or container Up to 3 days Nectarines In paper bag until ripe Once ripe – in bag Up to 1 week Oranges Uncovered until ripe Once ripe – in bag Up to 1 month Papaya Uncovered until ripe Once ripe – uncovered Up to 1 week Passionfruit Uncovered until ripe Once ripe – uncovered Up to 1 week Peaches Uncovered until ripe Once ripe – uncovered Up to 1 week Pears Uncovered until ripe Once ripe – uncovered 2 – 3 days Persimmon Uncovered until ripe Once ripe – uncovered 2 – 3 days Pineapple – whole Uncovered until ripe Once ripe – uncovered <td>Grapefruit</td> <td>Uncovered until ripe</td> <td>Once ripe – in perforated bag</td> <td>Up to 3 weeks</td>	Grapefruit	Uncovered until ripe	Once ripe – in perforated bag	Up to 3 weeks
Lemons and limes Up to 1 week Once ripe — in food storage container or bag Up to 1 month Mandarins Uncovered until ripe Once ripe — in perforated bag Up to 1 month Mangoes Uncovered until ripe Once ripe — uncovered Up to 1 week Melon — whole Uncovered until ripe Once ripe — uncovered 3 — 5 days Melon — cut No In airtight wrap or container Up to 3 days Nectarines In paper bag until ripe Once ripe — in bag Up to 1 month Papaya Uncovered until ripe Once ripe — in bag Up to 1 month Papaya Uncovered until ripe Once ripe — uncovered Up to 1 week Passionfruit Uncovered until ripe Once ripe — uncovered Up to 1 week Peaches Uncovered until ripe Once ripe — uncovered Up to 1 week Pears Once ripe — uncovered Up to 1 week Pears Once ripe — uncovered Up to 1 week Pears Once ripe — uncovered Up to 1 week Pears Once ripe — uncovered Up to 1 week Pears Once ripe — uncovered Up to 1 week Pears Once ripe — uncovered Up to 1 week Pears Once ripe — uncovered Up to 1 week Pineapple — whole Uncovered until ripe Once ripe — uncovered Up to 1 week Persimmon Once ripe — uncovered Up to 1 week Pineapple — whole Uncovered until ripe Once ripe — uncovered Up to 1 week Pineapple — whole Uncovered until ripe Once ripe — uncovered Up to 1 week Pineapple — whole Uncovered until ripe Once ripe — uncovered Up to 1 week Pineapple — whole Uncovered until ripe Once ripe — uncovered Up to 1 week Pineapple — whole Uncovered Up to 1 week Pineapple — uncovered Up	Grapes	♣ No	In food storage container or perforated bag	Up to 1 week
Mandarins Uncovered until ripe Once ripe – in perforated bag Up to 1 month Mangoes Uncovered until ripe Once ripe – uncovered Up to 1 week Melon – whole Uncovered until ripe Once ripe – uncovered 3 – 5 days Melon – cut No In airtight wrap or container Up to 3 days Nectarines In paper bag until ripe Once ripe – in bag Up to 1 week Oranges Uncovered until ripe Once ripe – in bag Up to 1 month Papaya Uncovered until ripe Once ripe – uncovered Up to 1 week Passionfruit Uncovered until ripe Once ripe – uncovered Up to 1 week Peaches Uncovered until ripe Once ripe – uncovered Up to 1 week Pears Once ripe – u	Kiwifruit*	Uncovered until ripe	Once ripe – in food storage container or bag	1 – 2 weeks
MangoesUncovered until ripeOnce ripe – uncoveredUp to 1 weekMelon – wholeUncovered until ripeOnce ripe – uncovered3 – 5 daysMelon – cutNoIn airtight wrap or containerUp to 3 daysNectarinesIn paper bag until ripeOnce ripe – in bagUp to 1 weekOrangesUncovered until ripeOnce ripe – in bagUp to 1 monthPapayaUncovered until ripeOnce ripe – uncoveredUp to 1 weekPassionfruitUncovered until ripeOnce ripe – uncoveredUp to 1 weekPeachesUncovered until ripeOnce ripe – uncoveredUp to 1 weekPearsUncovered until ripeOnce ripe – uncovered2 – 3 daysPersimmonUncovered until ripeOnce ripe – uncovered2 – 3 daysPineapple – wholeUncovered until ripeOnce ripe – uncovered3 – 5 daysPineapple – cutNoIn airtight wrap or container3 – 4 daysPlumsIn paper bag until ripeOnce ripe – in food storage container or bag3 – 5 daysRaspberriesNoIn vented container1 – 2 daysStrawberriesNoIn food storage container or bag5 days	Lemons and limes	Up to 1 week	Once ripe – in food storage container or bag	Up to 1 month
Melon - wholeUncovered until ripeOnce ripe - uncovered3 - 5 daysMelon - cutNoIn airtight wrap or containerUp to 3 daysNectarinesIn paper bag until ripeOnce ripe - in bagUp to 1 weekOrangesUncovered until ripeOnce ripe - in bagUp to 1 monthPapayaUncovered until ripeOnce ripe - uncoveredUp to 1 weekPassionfruitUncovered until ripeOnce ripe - uncoveredUp to 1 weekPeachesUncovered until ripeOnce ripe - uncoveredUp to 1 weekPearsUncovered until ripeOnce ripe - uncovered2 - 3 daysPersimmonUncovered until ripeOnce ripe - uncovered2 - 3 daysPineapple - wholeUncovered until ripeOnce ripe - uncovered3 - 5 daysPineapple - cutNoIn airtight wrap or container3 - 4 daysPlumsIn paper bag until ripeOnce ripe - in food storage container or bag3 - 5 daysRaspberriesNoIn vented container1 - 2 daysStrawberriesNoIn food storage container or bag5 days	Mandarins	Uncovered until ripe	Once ripe – in perforated bag	Up to 1 month
Melon - cutNoIn airtight wrap or containerUp to 3 daysNectarinesIn paper bag until ripeOnce ripe - in bagUp to 1 weekOrangesUncovered until ripeOnce ripe - in bagUp to 1 monthPapayaUncovered until ripeOnce ripe - uncoveredUp to 1 weekPassionfruitUncovered until ripeOnce ripe - uncoveredUp to 1 weekPeachesUncovered until ripeOnce ripe - uncoveredUp to 1 weekPearsUncovered until ripeOnce ripe - uncovered2 - 3 daysPersimmonUncovered until ripeOnce ripe - uncovered2 - 3 daysPineapple - wholeUncovered until ripeOnce ripe - uncovered3 - 5 daysPineapple - cutNoIn airtight wrap or container3 - 4 daysPlumsIn paper bag until ripeOnce ripe - in food storage container or bag3 - 5 daysRaspberriesNoIn vented container1 - 2 daysRhubarbNoIn food storage container or bag5 daysStrawberriesNoIn vented container1 - 2 days	Mangoes	Uncovered until ripe	Once ripe – uncovered	Up to 1 week
Nectarines In paper bag until ripe Once ripe – in bag Up to 1 week Oranges Uncovered until ripe Once ripe – in bag Up to 1 month Papaya Uncovered until ripe Once ripe – uncovered Up to 1 week Passionfruit Uncovered until ripe Once ripe – uncovered Up to 1 week Peaches Uncovered until ripe Once ripe – uncovered Up to 1 week Pears Uncovered until ripe Once ripe – uncovered 2 – 3 days Persimmon Uncovered until ripe Once ripe – uncovered 2 – 3 days Pineapple – whole Uncovered until ripe Once ripe – uncovered 3 – 5 days Pineapple – cut No In airtight wrap or container 3 – 4 days Plums In paper bag until ripe Once ripe – in food storage container or bag 3 – 5 days Raspberries No In vented container 1 – 2 days Strawberries No In food storage container or bag 5 days Strawberries No In vented container 1 – 2 days	Melon – whole	Uncovered until ripe	Once ripe – uncovered	3 – 5 days
Oranges Uncovered until ripe Once ripe – in bag Up to 1 month Papaya Uncovered until ripe Once ripe – uncovered Up to 1 week Passionfruit Uncovered until ripe Once ripe – uncovered Up to 1 week Peaches Uncovered until ripe Once ripe – uncovered Up to 1 week Pears Uncovered until ripe Once ripe – uncovered 2 – 3 days Persimmon Uncovered until ripe Once ripe – uncovered 2 – 3 days Pineapple – whole Uncovered until ripe Once ripe – uncovered 3 – 5 days Pineapple – cut No In airtight wrap or container 3 – 4 days Plums In paper bag until ripe Once ripe – in food storage container or bag Stawberries No In vented container 1 – 2 days Strawberries No In vented container 1 – 2 days	Melon – cut	◯ No	In airtight wrap or container	Up to 3 days
PapayaUncovered until ripeOnce ripe – uncoveredUp to 1 weekPassionfruitUncovered until ripeOnce ripe – uncoveredUp to 1 weekPeachesUncovered until ripeOnce ripe – uncoveredUp to 1 weekPearsUncovered until ripeOnce ripe – uncovered2 – 3 daysPersimmonUncovered until ripeOnce ripe – uncovered2 – 3 daysPineapple – wholeUncovered until ripeOnce ripe – uncovered3 – 5 daysPineapple – cutNoIn airtight wrap or container3 – 4 daysPlumsIn paper bag until ripeOnce ripe – in food storage container or bag3 – 5 daysRaspberriesNoIn vented container1 – 2 daysRhubarbNoIn food storage container or bag5 daysStrawberriesNoIn vented container1 – 2 days	Nectarines	In paper bag until ripe	Once ripe – in bag	Up to 1 week
PassionfruitUncovered until ripeOnce ripe – uncoveredUp to 1 weekPeachesUncovered until ripeOnce ripe – uncoveredUp to 1 weekPearsUncovered until ripeOnce ripe – uncovered2 – 3 daysPersimmonUncovered until ripeOnce ripe – uncovered2 – 3 daysPineapple – wholeUncovered until ripeOnce ripe – uncovered3 – 5 daysPineapple – cutNoIn airtight wrap or container3 – 4 daysPlumsIn paper bag until ripeOnce ripe – in food storage container or bag3 – 5 daysRaspberriesNoIn vented container1 – 2 daysRhubarbNoIn food storage container or bag5 daysStrawberriesNoIn vented container1 – 2 days	Oranges	Uncovered until ripe	Once ripe – in bag	Up to 1 month
Peaches Uncovered until ripe Once ripe – uncovered Up to 1 week Pears Uncovered until ripe Once ripe – uncovered 2 – 3 days Persimmon Uncovered until ripe Once ripe – uncovered 2 – 3 days Pineapple – whole Uncovered until ripe Once ripe – uncovered 3 – 5 days Pineapple – cut No In airtight wrap or container 3 – 4 days Plums In paper bag until ripe Once ripe – in food storage container or bag 3 – 5 days Raspberries No In vented container 1 – 2 days Strawberries No In food storage container or bag 5 days Strawberries No In vented container 1 – 2 days	Papaya	Uncovered until ripe	Once ripe – uncovered	Up to 1 week
Pears In paper bag until ripe Once ripe – uncovered 2 – 3 days Pineapple – whole Uncovered until ripe Once ripe – uncovered 3 – 5 days Pineapple – cut No In airtight wrap or container 3 – 4 days Plums In paper bag until ripe Once ripe – in food storage container or bag 3 – 5 days Raspberries No In vented container 1 – 2 days Strawberries No In food storage container or bag 5 days Strawberries No In vented container 1 – 2 days	Passionfruit	Uncovered until ripe	Once ripe – uncovered	Up to 1 week
Persimmon ✓ Uncovered until ripe Once ripe – uncovered 2 – 3 days Pineapple – whole ✓ Uncovered until ripe Once ripe – uncovered 3 – 5 days Pineapple – cut ✓ No In airtight wrap or container 3 – 4 days Plums ✓ In paper bag until ripe Once ripe – in food storage container or bag 3 – 5 days Raspberries ✓ No In vented container 1 – 2 days Strawberries ✓ No In food storage container or bag 5 days Strawberries ✓ No In vented container 1 – 2 days	Peaches	Uncovered until ripe	Once ripe – uncovered	Up to 1 week
Pineapple – whole Uncovered until ripe Once ripe – uncovered 3 – 5 days Pineapple – cut No In airtight wrap or container 3 – 4 days Plums In paper bag until ripe Once ripe – in food storage container or bag 3 – 5 days Raspberries No In vented container 1 – 2 days Rhubarb No In food storage container or bag 5 days Strawberries No In vented container 1 – 2 days	Pears	Uncovered until ripe	Once ripe – uncovered	2 – 3 days
Pineapple – cut No In airtight wrap or container 3 – 4 days Plums In paper bag until ripe Once ripe – in food storage container or bag 3 – 5 days Raspberries No In vented container 1 – 2 days Strawberries No In vented container 1 – 2 days 1 – 2 days	Persimmon	Uncovered until ripe	Once ripe – uncovered	2 – 3 days
Plums In paper bag until ripe Once ripe – in food storage container or bag 3 – 5 days Raspberries No In vented container 1 – 2 days Rhubarb No In food storage container or bag 5 days Strawberries No In vented container 1 – 2 days	Pineapple – whole	Uncovered until ripe	Once ripe – uncovered	3 – 5 days
Raspberries No In vented container 1 – 2 days Rhubarb No In food storage container or bag 5 days Strawberries No In vented container 1 – 2 days	Pineapple – cut	O No	In airtight wrap or container	3 – 4 days
Rhubarb No In food storage container or bag 5 days Strawberries No In vented container 1 – 2 days	Plums	💰 In paper bag until ripe	Once ripe – in food storage container or bag	3 – 5 days
Strawberries No In vented container 1 – 2 days	Raspberries	● No	In vented container	1 – 2 days
,	Rhubarb	♣ No	In food storage container or bag	5 days
Watermelon – whole Uncovered until ripe Once ripe – uncovered Up to 2 weeks	Strawberries		In vented container	1 – 2 days
	Watermelon – whole	Uncovered until ripe	Once ripe – uncovered	Up to 2 weeks
Watermelon – cut A No In airtight wrap or container 3 – 4 days	Watermelon – cut	▲ No	In airtight wrap or container	3 – 4 days

Some fruits and vegetables naturally emit a gas called ethylene as they ripen. To reduce spoilage, it is best to store **ethylene producing foods** (listed in bold) separately to ethylene sensitive foods (listed in italics). Items marked with an asterisk * are ethylene sensitive when unripe and an ethylene producer when ripe.

Disclaimer: The suggested storage methods and times should be used as a guide only. Moreland City Council takes no responsibility for any loss or damage as a result of or arising from reliance on information in this publication.

Plastic wise storage tips:

Instead of plastic bags try reusable silicone bags, beeswax wraps and airtight food storage containers.

VEGETABLE STORAGE CHART

VEGETABLE STORAGE CHART					
Vegetable type		Store in cool, dry, dark place	Storage in refrigerator (between 0°C and 4°C)	Recommended use by	
Artichokes	Ð	No	Sprinkle with water and seal in airtight bag	1 week	
Asparagus		No	Stand up in jar of water or wrap end of stalks in damp paper and store in bag	4 days	
Beans – green or snap	*	No	In food storage container or bag	5 days	
Beetroot	•	No	In food storage container or bag	2 weeks	
Broccoli	٨	No	In perforated bag in vegetable crisper	5 days	
Brussels Sprouts	6	No	In perforated bag in vegetable crisper	5 days	
Cabbage – red and green	②	No	In food storage container or bag	2 – 3 weeks	
Cabbage – Chinese		No	In airtight wrap, bag or container	1 week	
Capsicum	6	No	In food storage container or bag	1 week	
Carrots		No	In food storage container or bag with tops removed	2 – 4 weeks	
Cauliflower	©	No	In food storage container or bag	1 week	
Celery		No	In airtight wrap, bag or container	2 weeks	
Corn on cob – husks on		No	Uncovered	When ripe	
Corn on cob – husks off		No	Wrapped in damp towel	1 – 2 days	
Cucumbers		No	In food storage container or bag	1 week	
Eggplant	•	No	In food storage container or bag	5 days	
Garlic bulb – whole	Ø	Yes	No (may cause sprouting)	3 – 5 months	
Garlic – individual cloves	U	Yes	No (may cause sprouting)	7 – 10 days	
Ginger root	448	No	In food storage container or bag	2 – 3 weeks	
Herbs (fresh)	***	No	In airtight container lined with paper towel. Rinse and dry well before use.	1 week	
Kale	_d//	No	In food storage container or bag	5 – 7 days	
Leeks	-	No	Uncovered	1 – 2 weeks	
Lettuce – Iceberg	<u></u>	No	In food storage container or bag	1 week	
Lettuce – leaves	**	No	In airtight container lined with paper towel. Rinse and dry well before use.	1 week	
Mushrooms	•	No	Paper bag	1 week	
Onions – whole	•	Mesh bag	No (do not store with potatoes)	2 – 3 months	
Onions – cut	•	No	In airtight wrap, container or bag	2 – 3 days	
Parsnips		No	In food storage container or bag	3 – 4 weeks	
Peas	>	No	In food storage container or bag	3 – 4 days	
Potatoes		Paper bag	No (do not store with onions)	1 – 2 weeks	
Pumpkins – whole	(b)	Uncovered	No	1 month	
Pumpkins – cut	~	No	In airtight wrap, container or bag	2 – 4 days	
Radishes	•	No	In food storage container with tops removed	1 – 2 weeks	
Sprouts	滦	No	In airtight food storage container	2 – 4 days	
Squash – summer (incl. zucchini)	9	No	In airtight wrap, container or bag	1 week	
Squash – winter (incl. spaghetti)	<i>66</i>	Uncovered	No	1 week	
Sweet potatoes/yams		Uncovered	No	3 – 5 weeks	
Tomatoes	6	Uncovered	Once ripe (will affect flavour)	1 week	

For more information

visit our website moreland.vic.gov.au or call our customer service team on 9240 1111

Moreland Language Link

廣東話 9280 1910 Italiano 9280 1911 Ελληνικ 9280 1912 9280 1913 Türkçe 9280 1914 Tiếng Việt 9280 1915 莀9280 1918普通话9280 0750ਪੰਜਾਬੀ9280 0751

All other languages 9280 1919