

FRESH VEGETABLES AND FRESH FRUIT

Commodity	Shelft Life (days)	Recommended Temperature Settings		Recommen- ded Fresh Air Exchange (CFM)	Benefit from Modified or Controlled Atmosphere	Acceptable Receiving Pulp Temperature Range		Highest Freezing Point	
		°F	°C			°F	°C	°F	°C
Acerola - Barbados Cherry	50-58	34	1.1	closed	none	32-40	0 to 4.4		
Amaranth Leaves	10-14	34	1.1	45	none	32-34	0 to 1.1		
Anise	14-21	32-36	0-2.2	closed	none	32-34	0 to 1.1		
Apples, Granny Smith	90-240	33	0.6	30	excellent	30-44	-1.1 to 6.7	29.3	-1.5
Apples,Chilling sensitive	40-45	40	4.4	15		36-50	2.2 to 10	29.3	-1.5
Apricots	7-14	33	0.6	30	good	31-46	-0.6 to 7.8	30.5	-0.8
Aravi - Yams	50-115	56-60	13.3-15.6	closed	none/slight	56-60	13.3 to 15.6	30	-1.1
Artichokes, Globe	14-21	32-33	0-0.6	45	good	32-41	0 to 5	29.9	-1.2
Artichokes, Jerusalem	100-150	33-34	0.6-1.1	15	none	30-41	-1.1 to 5	27.5	-2.5
Asparagus, Green	14-21	33-36	0.6-2.2	45	good	35-41	1.7 to 5	30.9	-0.6
Atemoya	28-42	55	12.8	closed	none	55-60	12.8 to 15.6		
Avocados, Mature-green	21-28	41-55	5-12.7	30	good	40-60	4.4 to 15.6	31.5	-0.3
Avocados, RipeAvocados	14-21	36-40	2.2-4.4	30	good	40-60	4.4 to 15.6	31.5	-0.3
Babaco	7-21	45	7.2	closed	none	45-50	7.2 to 10		
Bananas	7-28	56-57	13.3-13.9	15	excellent	57-65	13.9 to 18.3	30.6	-0.8
Bean Sprouts - Mung Beans	7-9	32	0	45	none	32-44	0 to 6.7		
Beans, Lima, Shelled	7-10	37-39	2.8-3.9	45	none	37-45	2.8 to 7.2	31	-0.6
Beans, Lima, Unshelled	7-10	41-43	5-6.1	45	none	37-45	2.8 to 7.2	31	-0.6
Beans, Snap or Green	10-14	38-40	3.3-4.4	30	fair	36-42	2.2 to 5.5	30.7	-0.7
Beans, Winged	28	50	10	closed	none	50-60	10 to 15.6		
Beets, Bunch	10-14	34	1.1	15	slight	32-41	0 to 5	31.3	-0.4
Beets, Root	90-150	34	1.1	closed	slight	31-41	-0.6 to 5	30.3	-0.9
Belgian Endive - Witloof Chicory	7-14	34-36	1.1-2.2	60	good	32-41	0 to 5		
Blackberries	2-3	33	0.6	15	very good	31-41	-0.6 to 5	30.6	-0.8
Blueberries	7-14	33	0.6	15	very good	31-41	-0.6 to 5	29.7	-1.3
Bok Choy	30-60	32-34	0-1.1	30	good	31-41	-0.6 to 5		
Breadfruit	14-40	55-57	12.8-13.8	45	good	54-65	12.2 to 18.3		
Broccoli	7-14	32-33	0-0.6	30	good	31-41	-0.6 to 5	30.9	-0.6
Brussels Sprouts	21-35	32-33	0-0.6	30	good	31-41	-0.6 to 5	30.5	-0.9
Cabbage, Chinese - Napa Cabbage	30-60	32-36	0-2.2	15	good	31-41	-0.6 to 5	30.4	-0.9
Cabbage, Green (Early)	21-42	32-36	0-2.2	15	good	31-41	-0.6 to 5	30.4	-0.9
Cabbage, Green (Late)	90-180	32-36	0-2.2	15	good	31-41	-0.6 to 5	30.4	-0.9
Cabbage, Red (Early)	21-42	32-36	0-2.2	15	good	31-41	-0.6 to 5	30.4	-0.9

Cabbage, Red (Late)	90-180	32-36	0-2.2	15	good	31-41	-0.6 to 5	30.4	-0.9
Cactus Pear	14-35	43-46	6.1-7.8	15	good	41-50	5 to 10		
Cactus Steams - Nopales	14-21	41-50	40091	closed	none	36-55	2.2 to 12.8		
Calabaza	60-90	50	10	15	none	50-55	10 to 12.8		
Calamondin	14	48-50	8.9-10	closed	none	48-55	8.9 to 12.8		
Canistel	21	55	12.8	closed	none	55-60	12.8 to 15.5		
Cantaloupe	12-21	37-41	2.8-5	30	fair	36-50	2.2 to 10	29.9	-1.2
Carambola	28-42	41	5	15	none	41-50	5 to 10		
Carrots, Topped	28-180	32-41	0-5	15	slight	30-44	-1.1 to 6.7	29.5	-1.4
Cauliflower	21	33	0.6	30	fair	31-41	-0.6 to 5	30.6	-0.8
Celeriac	180-240	33-34	0.6-1.1	15	slight	31-41	-0.6 to 5	30.3	-0.9
Celery	35-49	33	0.6	15	fair	32-41	0-5	31.1	-0.5
Chard	10-14	34	1.1	45	none	32-41	0-5	31.9	-0.1
Chayote	28-42	45	7.2	closed	none	32-55	0-12.8	31	-0.6
Cherries, Sour	3-7	32	0	15	very good	29-44	-1.7 to 6.7	29	-1.7
Cherries, Sweet	14-21	31	-0.6	15	very good	29-44	-1.7 to 6.7	28.8	-1.8
Chicory	14-28	33-34	0.6-1.1	45	none	31-41	-0.6 to 5		
Chives	14-21	33-34	0.6-1.1	45	none	32-41	0-5		
Clementines	14-21	40	4.4	45	none	38-45	3.3 to 7.2		
Coconuts	30-60	32-34	0-1.1	closed	none	31-46	-0.6 to 7.8	30.4	-0.9
Collards	10-14	33-34	0.6-1.1	45	none	31-41	-0.6 to 5	30.6	-0.8
Corn, Sweet	7	33-34	0.6-1.1	45	good	31-41	-0.6 to 5	30.9	-0.6
Cranberries	60-120	37-40	2.8-4.4	15	slight	34-45	1.1 to 7.2	30.4	-0.9
Cucumbers	10-14	50-55	10-12.7	15	fair	45-60	7.2-15.6	30.1	-1.1
Currants	7-14	33	0.6	15	none	31-41	-0.6 to 5	30.2	-1.0
Daikon - Black Radish	60-120	34	1.1	15	none	31-41	-0.6 to 5		
Dasheen - Taro & Eddo	42-140	50	10	closed	none/slight	45-55	7.2-12.8		
Dates	180-365	32	0	15	none	32-46	0 to 7.8	3.7	-15.7
Dewberries	2-3	33	0.6	15	none	31-41	-0.6 to 5	29.7	-1.3
Dragon Fruits	28-35	45	7.2	15	No published information	45-55	7.2 to 12.8	N/A	
Dried Fruit & Nuts	6 months and up	32-50	0-10	closed	excellent	32-70	0 to 21.1		
Durian, Mature unripe	21-35	55-59	12.8-15	30	good	39-50	3.9 to 10		
Durian, Ripe	7-14	55-59	12.8-15	30	good	39-50	3.9 to 10		
Eggplant	10-14	50-54	10-12.2	15	fair	45-65	7.2-18.3	30.6	-0.8
Elderberries	5-14	33	0.6	15	none	31-41	-0.6 to 5	30	-1.1
Endive - Escarole	14-28	34	1.1	30	good	32-41	0-5	31.9	-0.1
Feijoa	28-35	41	5	closed	none	41-50	5 to 10		
Figs	7-14	32	0	15	good	28-44	-2.2 to 6.7	27.6	-2.4
Garlic	90-210	31	-0.6	15	good	31-46	-0.6 to 7.8	below 30	-1.1
Ginger	90-180	56	13.3	15	none/slight	50-66	10 to 18.9		

Golden & Red Delicious	90-240	32	0	30	excellent	30-44	-1.1 to 6.7	29	-1.7
Gooseberries	14-28	33	0.6	15	none	31-41	-0.6 to 5	30	-1.1
Grapefruit, Arizona/ California/	28-42	58	14.4	15	fair	48-60	8.9 to 15.6	30	-1.1
Grapefruit, Florida/Humid areas	28-42	48-60	8.9-15.6	15	fair	48-60	8.9 to 15.6	30	-1.1
Grapes, Table	56-180	31	-0.6	15	good	30-42	-1.1 to 5.6	28.1	-2.2
Greens, Leafy	10-14	32-33	0-0.6	30	none	32-41	0 to 5	31.7	-0.2
Guavas	14-21	46-50	7.8-10	30	slight	41-55	5 to 12.8		
Horseradish	300-351	34	1.1	closed	none/slight	30-39	-1.1 to 3.9	28.7	-1.8
Jackfruit	14-21	56	13.3	45	No published information	56-80	13.3 to 26.7		
Jicama	30-60	55	12.7	closed	none	55-65	12.8 to 18.3		
Jujubes	60-90	38-50	3.3-10	30	No published information	36-55	2.2 to 12.8		
Kale	10-14	33	0.6	30	none	32-41	0 to 5	31.1	-0.5
Kiwanus	180	50	10	45	none	50-60	10 to 15.6		
Kiwifruit - Chinese Gooseberry	90-150	33	0.6	15	excellent	31-39	-0.6 to 3.9	29.3	-1.5
Kohlrabi,Topped	60-90	33-34	0.6-1.1	15	none/slight	31-41	-0.6 to 5	30.2	-1.0
Kumquats	14-28	39	3.9	closed	none	34-45	1.1 to 7.2		
Langsat	10-15	52	11.1	closed	No published information	52-60	11.1 to 15.6		
Leeks, Green	60-90	32	0	30	good	32-41	0 to 5	30.7	-0.7
Lemons	30-180	54-57	12.2-13.9	15	good	45-60	7.2 to 15.6	29.4	-1.4
Lettuce, Crisphead or Iceberg	12-14	33	0.6	15	good	32-41	0 to 5	31.7	-0.2
Lettuce, Romaine or Cos	14-21	33	0.6	15	good	32-41	0 to 5	31.7	-0.2
Limes	42-56	50-55	10-12.8	15	Ca help to keep it green				
Loganberries	2-3	33	0.6	15	none	31-41	-0.6 to 5	29.7	-1.3
Longan	14-28	36-41	2.2-5	30	good	35-45	1.7 to 7.2		
Loquat	14-28	33	0.6	15	No published information	32-41	0 to 5		
Lychee	21-35	35-50	1.7-10	15	good	34-50	1.1 to 10		
Malanga - Cocoyam, Yautia	42	50	10	closed	none/slight	55-66	12.8 to 18.9		
Mangoes, Mature-green	21-28	55	12.8	30	good	50-55	10 to 12.8	30.4	-0.9
Mangoes,Partially-ripe & Ripe	14-21	50	10	30	good	45-55	7.2 to 12.8	30.4	-0.9
Mangosteens	14-28	56	13.3	30	none	56-65	13.3 to 18.3		
Manioc - Cassava, Yuca	21-35	41	5	closed	none/slight	38-45	3.3 to 7.2		
Mature-green	14-28	55	12.8	15	good	45-60	7.2 to 15.6	30.4	-0.9
Melons, Bitter	14-21	54-55	12.2-12.8	closed	none	54-60	12.2 to 15.6		
Melons, Casaba	21-28	50	10	45	fair	50-65	10 to 18.3	30.1	-1.1
Melons, Crenshaw	14-21	50	10	45	good	45-60	7.2 to 15.6	30.1	-1.1
Melons, Honeydew	21-28	45	7.2	15	good	41-60	5 to 15.6	30.9	-0.6
Melons, Persian	14-21	50	10	45	good	45-65	7.2 to 18.3	30.6	-0.8
Mushrooms	12-17	33-34	0.6-1.1	45	fair	31-41	-0.6 to 5	30.4	-0.9
Nectarines & Peaches	14-28	32	0	15	good	30-36	-1.1 to 2.2	30.4	-0.9
Okra	7-14	45-50	7.2-10	15	fair	45-55	7.2 to 12.8	28.7	-1.8

Olives, Fresh Green	28-42	41-45	5-7.2	15	good	41-50	5 to 10	29.4	-1.4
Onions, Dry	30-270	33-34	0.6-1.1	30	none	31-41	-0.6 to 5	30.6	-0.8
Onions, Green	21-28	33	0.6	30	good	31-41	-0.6 to 5	30.4	-0.9
Oranges	21-90	38-48	3.3-8.9	15	fair	38-50	3.3 to 10	30.6	-0.8
Oranges, Mandarin/Tangerine	14-42	41-46	5-7.8	15	none/slight	38-50	3.3 to 10	30.1	-1.1
Papayas,Mature-green	14-28	55	12.8	15	good	45-60	7.2 to 15.6	30.4	-0.9
Papayas,Partially-ripe	14-28	50	10	15	good	45-60	7.2 to 15.6	30.4	-0.9
Papayas, ripe	14-28	45	7.2	15	good	45-60	7.2 to 15.6	30.4	-0.9
Passion Fruit	14-21	45-50	7.2-10	45	none	45-60	7.2 to 15.6		
Peaches & Nectarines	14-28	32	0	15	good	30-36	-1.1 to 2.2	30.4	-0.9
Pears, Anjou,Bosc & Comice	120-180	31	-0.6	15	excellent	30-36	-1.1 to 2.2	28-29	-2.2 to -1.7
Pears, Asian	120-180	32	0	15	excellent	31-41	-0.6 to 5	29	-1.7
Pears, Bartlett	90-180	32	0	15	excellent	30-44	-1.1 to 6.7	29.2	-1.6
Peas, Snow and Sanp pod	7-14	33-34	0.6-1.1	30	good	31-41	-0.6 to 5	30.9	-0.6
Pepino - Mellow Fruit, Treemelon	28-42	45-50	7.2-10	closed	No published information	40-60	4.4 to 15.6		
Peppers, Bell - Sweet Peppers	21-35	41-45	5-7.2	15	fair	41-55	5-12.8	30.7	-0.7
Peppers, Hot Chili	14-21	50	10	15	slight	45-55	7.2 to 12.8	30.7	-0.7
Persimmons, Fuyu	25-84	32	0	15	good	30-44	-1.1 to 6.7	28.1	-2.2
Persimmons, Hachiya	50-90	32	0	15	good	30-44	-1.1 to 6.7	28.1	-2.2
Pineapples, Partially-ripe	14-28	50-55	10-12.8	15	fair	45-55	7.2 to 12.8	30	-1.1
Pineapples, Ripe	14-28	45-50	7.2-10	15	fair	45-55	7.2 to 12.8	30	-1.1
Plantains	10-35	48-59	8.9-15	15	No published information	46-68	7.7 to 20	30.6	-0.8
Plums	7-56	32	0	15	good	31-46	-0.6 to 7.8	30.5	-0.8
Pomegranates	60-90	41	5	15	excellent	32-51	0 to 10.6	27.6	-2.4
Pomeloos	84	45	7.2	15	No published information	45-60	7.2 to 15.6		
Potatoes, Early	21-35	55	12.8	15	none/slight	50-70	10 to 21.1	30.5	-0.8
Potatoes, Late	150	45	7.2	15	none/slight	36-50	2.2 to 10	30.5	-0.8
Potatoes, Sweet - Boniato	90-180	56	13.3	closed	none/slight	56-66	13.3 to 18.9	29.7	-1.3
Prunes	14-28	32	0	15	good	31-46	-0.6 to 7.8	30.5	-0.8
Pumpkins & Winter Squash	60-180	55-59	12.8-15	15	none/slight	50-70	10 to 21.1	30.5	-0.8
Quince	60-90	32	0	30	No published information	31-44	-0.6 to 6.7	28.4	-2.0
Radicchio	14-21	34	1.1	45	none	32-41	0 to 5		
Radishes, Red (topped)	21-28	33	0.6	15	none/slight	31-41	-0.6 to 5	30.7	-0.7
Radishes,Daikon-type radish	90-120	33	0.6	15	none/slight	31-41	-0.6 to 5	30.7	-0.7
Rambutan	7-21	50-54	10-12.2	30	good	50-65	10 to 18.3		
Raspberries	2-3	34	1.1	15	very good	31-41	-0.6 to 5	30.4	-0.9
Rhubarb	14-21	34	1.1	15	none	31-41	-0.6 to 5	30.3	-0.9
Rutabagas	60-120	33-34	0.6-1.1	15	none/slight	31-41	-0.6 to 5	30.1	-1.1
Salsify	60-120	33-34	0.6-1.1	15	none/slight	31-41	-0.6 to 5	30.1	-1.1
Sapatas (Sapodilla & Mamey Sapote)	14-28	58	14.4	30	good	54-60	12.2 to 15.6		

Scorzonera - Black Salsify	180	33-34	0.6-1.1	15	good	32-41	0 to 5		
Shallots	21-28	32	0	30	good	31-41	-0.6 to 5		
Soursop	21	59	15	60	none	59-68	15 to 20		
Spinach	10-14	33-34	0.6-1.1	45	fair	32-41	0 to 5	31.5	-0.3
Starfruit (Carambola)	28-42	42-50	5.6-10	15	No published information	40-55	4.4 to 12.8		
Strawberries	5-10	33	0.6	15	excellent	31-41	-0.6 to 5	30.6	-0.8
Summer Squash	10-14	41-50	40091	15	none/slight	41-55	5 to 12.8	31.1	-0.5
Swiss Chard	30-60	33-34	0.6-1.1	30	good	31-34	-0.6 to 1.1		
Tamarilloes	36-70	37-39	2.8-3.9	30	No published information	37-50	2.8 to 10		
Tamarinds	21-28	45	7.2	closed	none	45-60	7.2 to 15.6		
Tangerine/Mandarin	14-42	41-46	5-7.8	15	none/slight	38-50	3.3 to 10	30.1	-1.1
Tomatilloes	21	55	12.8	closed	none	55-60	12.8 to 15.6		
Tomato, Light Red	10-14	50-55	10-12.8	15	good	50-65	10-18.3	30	-1.1
Tomato, Mature-green	14-21	55-60	12.8-15.5	15	good	50-65	10-18.3	30	-1.1
Uglifruit	14-21	40	4.4	closed	none	40-50	4.4 to 10	30.1	-1.1
Water Chestnuts	100-128	33-34	0.6-1.1	15	none	32-50	0 to 10		
Watercress	14-21	33	0.6	45	none	32-41	0 to 5	31.5	-0.3
Watermelons, Seeded or Seedless	14-21	50-59	42278	15	none/slight	50-60	10 to 18.3	30.9	-0.6

FRESH MEAT

Commodity	Post-harvest life (days)	Recommended Temperature Settings		Recommended Fresh Air Exchange (CFM)	Benefit from Modified or Controlled Atmosphere	Acceptable Receiving Pulp Temperature Range		Highest Freezing Point	
		°F	°C			°F	°C	°F	°C
Beef	14-65	28-32	-2.2 to 0	closed	excellent	28-33	-2.2 to 0.6	28.4	-2.0
Buffalo	14-65	28-32	-2.2 to 0	closed	excellent	28-33	-2.2 to 0.6	28.4	-2.0
Horse	14-65	28-32	-2.2 to 0	closed	excellent	28-33	-2.2 to 0.6	28.4	-2.0
Lamb	14-65	28-32	-2.2 to 0	closed	excellent	28-33	-2.2 to 0.6	28.4	-2.0
Pork	14-65	28-32	-2.2 to 0	closed	excellent	28-33	-2.2 to 0.6	28.4	-2.0
Poultry	14-65	28-32	-2.2 to 0	closed	excellent	28-33	-2.2 to 0.6	28.4	-2.0
Poultry, Ice Packed	14-65	33	0.6	closed	excellent	27-33	-2.8 to 0.6	27	-2.8
Veal	14-65	28-32	-2.2 to 0	closed	excellent	28-33	-2.2 to 0.6	28.4	-2.0

PROCESSED MEAT

Commodity	Post-harvest life (days)	Recommended Temperature Settings		Recommended Fresh Air Exchange (CFM)	Benefit from Modified or Controlled Atmosphere	Acceptable Receiving Pulp Temperature Range		Highest Freezing Point	
		°F	°C			°F	°C	°F	°C
Bacon (slabs or sliced)	21-28	29-32	-1.7 to 0	closed	good	27-41	-2.8 to 5	29	-1.7
Beef, Dried	21-28	29-32	-1.7 to 0	closed	good	27-41	-2.8 to 5	29	-1.7
Beef, Sliced	21-28	41	5	closed	good	29-41	-1.6 to 5	29	-1.7
Cold Cuts	21-28	29-32	-1.7 to 0	closed	good	27-41	-2.8 to 5	29	-1.7
Franks	21-28	29-32	-1.7 to 0	closed	good	27-41	-2.8 to 5	29	-1.7
Hams, Baked	21-28	29-32	-1.7 to 0	closed	good	28-41	-2.2 to 5	29	-1.7
Hams, Boiled	21-28	29-32	-1.7 to 0	closed	good	27-41	-2.8 to 5	29	-1.7
Hams, Smoked	21-28	27	-2.8	closed	good	27-41	-2.8 to 5	29	-1.7
Sausages	21-28	27	-2.8	closed	good	27-41	-2.8 to 5	29	-1.7

DAIRY

Commodity	Post-harvest life (days)	Recommended Temperature Settings		Recommended Fresh Air Exchange (CFM)	Benefit from Modified or Controlled Atmosphere	Acceptable Receiving Pulp Temperature Range		Highest Freezing Point	
		°F	°C			°F	°C	°F	°C
Butter, Fresh		34	1.1	closed		38-48	3.3 to 8.9		
Butter, Frozen		0	-17.8	closed		0-5	-17.8 to -5		
Cheese Foods		45	7.2	closed		40-50	4.4 to 10	29	-1.7
Cheeses, Natural, Cheddar, Cottage, Roquefort, Swiss		33-34	0.6-1.1	closed		30-39	-1.1 to 3.9	29	-1.7
Cheeses, Processed, American, Brick		45	7.2	closed		30-50	-1.1 to 10	29	-1.7
Eggs	180	34	1.1	closed	32-45	0 to 7.2	31	-0.6	
Ice Cream		-15	-26.1	closed		0 or below	-17.8 or below		
Margarine		0	-17.8	closed		35-40	1.7 to 4.4		
Milk		33-34	0.6-1.1	closed		32-39	0-3.9		

FROZEN MEAT

Commodity	Post-harvest life (days)	Recommended Temperature Settings		Recommended Fresh Air Exchange (CFM)	Benefit from Modified or Controlled Atmosphere	Acceptable Receiving Pulp Temperature Range		Highest Freezing Point	
		°F	°C			°F	°C	°F	°C
Beef		0	-17.8	closed		0-15	-17.8 to -9.4		
Buffalo		0	-17.8	closed		0-15	-17.8 to -9.4		
Horse		0	-17.8	closed		0-15	-17.8 to -9.4		
Lamb		0	-17.8	closed		0-15	-17.8 to -9.4		
Pork		0	-17.8	closed		0-15	-17.8 to -9.4		
Poultry		0	-17.8	closed		0-15	-17.8 to -9.4		
Veal		0	-17.8	closed		0-15	-17.8 to -9.4		

FROZEN SEAFOOD

Commodity	Post-harvest life (days)	Recommended Temperature Settings		Recommended Fresh Air Exchange (CFM)	Benefit from Modified or Controlled Atmosphere	Acceptable Receiving Pulp Temperature Range		Highest Freezing Point	
		°F	°C			°F	°C	°F	°C
Crabs	120-360	0	-17.8	closed		0-15	-17.8 to -9.4		
Fish, Fatty, Herring, Mackerel	120-240	0 to -5	-17.8 to 20.6	closed		0-15	-17.8 to -9.4		
Fish, Lean - Cod, Flounder, Pomfret	240-300	0	-17.8	closed		0-15	-17.8 to -9.4		
Lobsters	120-360	0	-17.8	closed		0-15	-17.8 to -9.4		
Scallops	120-360	0	-17.8	closed		0-15	-17.8 to -9.4		
Shrimp	120-360	0	-17.8	closed		0-15	-17.8 to -9.4		
Surimi	120-360	-15	-26.1	closed		0 or below	-17.8 or below		

CUT FLOWERS

Commodity	Post-harvest life (days)	Recommended Temperature Settings		Recommended Fresh Air Exchange (CFM)	Benefit from Modified or Controlled Atmosphere	Acceptable Receiving Pulp Temperature Range		Highest Freezing Point	
		°F	°C			°F	°C	°F	°C
Alstroemeria	14-21	33-36	0.6-2.2	15	slight	32-38	0 to 3.3	31	-0.6
Anthurium	14-21	55	12.8	15	good	32-38	0 to 3.3	31.2	-0.4
Carnation	14-28	34	1.1	15	No published information	32-38	0 to 3.3	31	-0.6
Christmas Trees	30+	32	0	15	No published information	30-60	-1.1 to 15.6	N/A	
Chrysanthemum	21-28	32	0	15	none	32-38	0 to 3.3	30	-1.1
Flower Bulbs, Crocus/Daffodil/Iris, Tulip	42+	63	17.2	15	No published information				
Flowering & Foliage Plants	42+	59	15	75	No published information				
Freesia	7	36	2.2	15	none	32-38	0 to 3.3	31	-0.6
Ferns	30+	36	2.2	15	No published information	32-38	0 to 3.3	N/A	
Lisianthus	N/A	33	0.6	15	No published information	32-38	0 to 3.3	31	-0.6