


















— HOW TO — STORE PRODUCE

	<i>Apples</i>	Coldest fridge drawer		<i>Grapefruit</i>	Fridge shelf
	<i>Avocados</i>	Fridge shelf or room temperature		<i>Kale</i>	Coldest fridge drawer
	<i>Blueberries</i>	Coldest fridge drawer		<i>Lemons</i>	Fridge shelf
	<i>Broccoli</i>	Coldest fridge drawer		<i>Onions</i>	Coldest fridge drawer
	<i>Carrots</i>	Coldest fridge drawer		<i>Oranges</i>	Fridge shelf
	<i>Celery</i>	Coldest fridge drawer		<i>Parsley</i>	Coldest fridge drawer
	<i>Cucumber</i>	Fridge shelf		<i>Strawberries</i>	Coldest fridge drawer
	<i>Garlic</i>	Fridge shelf or room temperature		<i>Tomatoes</i>	Room temperature
	<i>Ginger</i>	Fridge shelf			