

OPTIMUM FOOD STORAGE TEMPERATURES (°F)

The following table is intended as a guide of optimum temperatures for short and long term food storage. In this table the definition for "short" and "long" varies according to the type of food shown. The freezing temperature gives the point at which water within the food will begin to crystallize. Refrigerated food should never be allowed to fall below this temperature for even short periods of time unless it is to be stored in a frozen condition.

FOOD	LONG	SHORT	FRZ
APPLES	30-32	38-42	28.4
ASPARAGUS	32	40	29.4
BACON	0-5	36-40	25.0
BANANAS	56-72	56-72	30.2
BEANS, GREEN	32-34	40-45	29.7
BEANS, DRY	36-40	50-60	N/A
BEEF, FRESH	30-3	38-42	N/A
BEETS, TOPPED	32-35	40-50	26.9
BLACKBERRIES	31-32	42-45	28.9
BROCCOLI	32-45	40-45	29.2
BUTTER	N/A	40-45	15.0
CABBAGE	32	45	31.2
CARROTS, TOPPED	32	40-45	29.6
CAULIFLOWER	32	40-45	30.1
CELERY	31-32	45-50	29.7
CHEESE	32-38	39-45	N/A
CHERRIES	31-32	40	28.0
CORN, FRESH	31-32	45	29.0
CRANBERRIES	36-40	40-45	27.3
CREAM	34	40-45	N/A
CUCUMBERS	45-50	45-50	30.5
DATES, CURED	28	55-60	N/A
EGGS, FRESH	30-31	38-45	31.0
EGGPLANT	45-50	46-50	30.4
FISH, FRESH	25	25-30	30.0
FISH, DRIED	30-40	N/A	N/A
GRAPEFRUIT	32	32	28.4
GRAPES	30-32	35-40	27.0
HAM, FRESH	28	36-40	N/A
HONEY	31-32	45-50	N/A
ICE CREAM	N/A	0-10	N/A
LEMONS	55-58	N/A	21.8

LETTUCE	32	45	31.2
LIVER, FRESH	32-34	36-38	N/A
LOBSTER, BOILED	25	36-40	N/A
MAPLE SYRUP	31-32	45	N/A
MARGARINE	34-36	N/A	15.0
MEAT, BRINED	31-32	40-45	N/A
MELONS	34-40	40-45	28.5
MILK	34-36	40-45	31.0
MUSHROOMS	32-35	55-60	30.2
NUT MEATS	32-50	35-40	20.0
ONIONS	32	50-60	30.1
ORANGES	32-34	50	27.9
OYSTERS	N/A	32-35	N/A
PARSNIPS	32-34	34-40	28.9
PEACHES, FRESH	31-32	50	29.4
PEARS, FRESH	29-31	40	28.0
PEAS, GREEN	32	40-45	30.0
PEAS, DRIED	35-40	50-60	N/A
PEPPERS	32	40-45	30.1
PINEAPPLE, RIPE	40-45	50	29.9
PLUMS	31-32	40-45	28.0
PORK, FRESH	30	36-40	28.0
POTATOES, WHITE	36-50	45-60	28.9
POULTRY	28-30	29-32	27.0
PUMPKIN	50-55	55-60	30.2
RASPBERRIES	31-32	40-45	30.0
SARDINES, CANNED	N/A	35-40	N/A
SAUSAGE, FRESH	30-36	36-40	N/A
SAUERKRAUT	33-36	36-38	N/A
SQUASH	50-55	55-60	29.3
SPINACH	32	45-50	30.8
STRAWBERRIES	31-32	42-45	30.0
TOMATOES, RIPE	40-50	55-70	30.4
TURNIPS	32	40-45	30.5

This information is a proprietary compilation of accepted food industry data and is distributed free of charge as an educational service to the cruising community. No aspect of this data may reproduced, published, distributed or referenced by any organization whether profit or non-profit without crediting Glacier Bay, Inc. as its source. Additionally, no profit making organization may do so without the written permission of Glacier Bay, Inc. To obtain such permission, contact Glacier Bay, Inc.: 2930 Faber Street Union City, CA 945871 / Phone: (510) 437-9100 / Fax: (510) 437-9200 / E-mail: info@glacierbay.com / Web: www.glacierbay.com

