



FRESH VEGETABLES AND FRESH FRUIT

CMA CGM group

Commodity	Shelft 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
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

The information contained herein should be treated as a guide only.

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
Plaintains	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

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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

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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		

The information contained herein should be treated as a guide only.

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

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