

Ripe and Easy

A GUIDE TO PRODUCE RIPENING



AVOCADOS

STORAGE AT HOME:
Room temperature

HOW TO RIPEN:
On the counter until desired ripeness

NOTES:
Can be placed in fridge to slow ripening or to hold at desired ripeness



PEARS

STORAGE AT HOME:
Room temperature

HOW TO RIPEN:
On the counter until flesh yields to light pressure

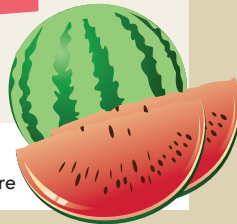
NOTES:
Pears can be held in fridge while unripe, then removed to begin ripening

STORAGE AT HOME:
Room temperature or in the fridge (longer life)

MELONS

HOW TO RIPEN:
Not needed – harvested ripe

NOTES:
Watermelon, honeydew, cantaloupe, etc., although harvested ripe, room temperature may soften texture



STORAGE AT HOME:
Room temperature

PINEAPPLE

HOW TO RIPEN:
Not needed – harvested ripe

NOTES:
Can dehydrate quickly in fridge; green on the shell does not mean under ripe



STONE FRUIT

STORAGE AT HOME:
Room temperature

HOW TO RIPEN:
On the counter until desired ripeness

NOTES:
Peaches, nectarines, plums, apricots, etc. dehydrate in fridge; avoid if possible



MANGO AND PAPAYA

STORAGE AT HOME:
Room temperature

HOW TO RIPEN:
On the counter until flesh yields to light pressure

NOTES:
Ripening can be slowed at lower temperature, but can become dehydrated; watch closely

STORAGE AT HOME:
In fridge: 34-38°F

BERRIES

HOW TO RIPEN:
Not needed – harvested ripe

NOTES:
Do not wash until ready to eat; once washed, berries rapidly deteriorate



STORAGE AT HOME:
In fridge

HERBS

HOW TO RIPEN:
No ripening needed

NOTES:
Herbs will last much longer in the fridge (except basil)



CHERRIES

STORAGE AT HOME:
In fridge: 34-38°F

HOW TO RIPEN:
Not needed – harvested ripe

NOTES:
Do not wash until ready to eat; once washed, cherries rapidly deteriorate



BASIL

STORAGE AT HOME:
Room temperature

HOW TO RIPEN:
No ripening needed

NOTES:
Basil is sensitive to cold; may turn black under refrigeration

STORAGE AT HOME:
Room temperature or in the fridge (longer life)

CITRUS

HOW TO RIPEN:
Not needed – harvested ripe

NOTES:
Oranges, grapefruit, lemons, limes, etc. are tolerant of warm and cold – personal preference



STORAGE AT HOME:
In a warmer part of the fridge / controllable drawer

HOW TO RIPEN:
Not needed – harvested ripe

NOTES:
These items are sensitive to cold - may become rubbery and dehydrated - 45°F is ideal

PEPPERS, CUCUMBER, ZUCCHINI

