

## Recommended Container Temperature Settings For Select Perishables

The data contained in the following tables is a general guide and Crowley takes no responsibility for the accuracy of the data contained therein. Temperature, ventilation setting, and maximum life are highly dependent on type of commodities. Shippers should consult the manufacturer or government department concerned for more detailed information.

Commodity	Max. Transit Shelf Life (Days)	Recommended Container Temperature Setting		Air Vent Open (%)	Defrost Interval (hrs)
		F	C		
<b>FRESH VEGETABLES AND MELONS</b>					
Artichokes, globe	15-20	32	0	10	3
Asparagus	100-150	32	0	5	3
Beans, lima	7-10	32-39	0	5	3
Beans, snap or green	7-10	32	0	20	3
Beets, bunch	10-14	32	0	5	3
Beets, roots	90-150	32	0	50	3
Broccoli	10-14	32-39	0-4	20	3
Brussels sprouts	17-25	32-39	0-4	20	3
Cabbage, Chinese	30-60	32-39	0-4	5	3
Cabbage, green, red, savory	90-180	32	0	20	3
Cantaloupes	10-14	38-40	3-4	20	6
Carrots, topped	28-180	32	0	5	3
Casaba melons	21-28	50	10	20	3
Cassava	14-21	56	14	none	3
Cauliflower	20-30	32	0	20	3
Celeriac	180-240	32	0	5	3
Celery	14-28	32-39	0-4	20	3
Chard	10-14	32	0	20	3
Chayotes	8-10	45	7	5	3
Chicory	114-28	32	0	20	3
Collards	10-14	32	0	20	3
Corn, sweet	4-6	32	0	5	3
Crenshaw melons	14-21	50	10	20	3
Cucumbers	10-14	54-61	12-16	20	3
Dasheen or taro	42-140	56	13	none	3
Eggplant	10-14	50	10	5	3
Endive (escarole)	10-17	32	0	10	3
Garlic	90-210	28.5-32	-2	5	3
Ginger	90-180	56	13	5	6
Greens, leafy	10-14	32	0	20	6
Honey melons (untreated)	21-28	45-50	7-10	20	6
Honey melons (C2 H4 treated)	21-28	41	5	5	6
Horseradish	300-350	32	0	none	6
Kohlrabi	25-30	32	0	10	6
Leeks, green	30-60	32	0	5	6
Lettuce	10-17	32-39	0-4	10	6
Mushrooms	4-10	32	0	5	6
Okra	7-10	50	10	10	6
Onions, dry	3-180	32-39	0-4	10	6
Onions, green	7-10	32	0	10	6
Parsley	30-60	32	0	20	6
Parsnips	60-120	32-39	0-4	none	6

Commodity	Max. Transit Shelf Life (Days)	Recommended Container Temperature Setting		Air Vent Open (%)	Defrost Interval (hrs)
Peas	7-10	32-39	0-4	20	6
Peppers, bell (sweet)	12-18	45-50	7-10	10	6
Peppers, chili	14-21	45-50	7-10	10	6
Persians melons	14-21	50	10	20	6
Potatoes, processing	56-175	50-65	10-18	10	6
Potatoes, seed	84-175	36-40	2-4	10	6
Pumpkins	60-90	46-54	8-12	none	6
Radishes	10-17	32-39	0-4	5	6
Rhubarb	14-21	32-39	0-4	5	6
Rutabagas	60-120	32	0	5	6
Salsify	60-120	32	0	5	6
Spinach	5-10	32	0	20	6
Squash, soft-skin (summer)	7-14	45-50	7-10	10	6
Squash, hard-skin (winter)	84-150	50-55	10-13	none	6
Sweet potatoes	90-180	56	13	none	6
Tamarinds	21-28	45	7	5	6
Tomatoes, mature green/breaker	21-28	54-58	12-14	20	6
Tomatoes, turning/light pink	7-14	50	10	20	6
Turnips, roots	60-120	32	0	5	6
Turnips, green	10-14	32	0	5	6
Water chestnuts	100-128	40-45	4-7	5	6
Watercress	4-7	32	0	20	5
Watermelons	14-21	50	10	none	5
Yams	50-115	56-60	13-16	none	5
Yucca	10-14	50	10	none	5

**Fresh Fruits**

Acerola	50-58	32	0	5	6
Apples	90-240	32-39	0-4	5	6
Apricots	7-14	31	-1	10	6
Avocados	14-28	40-50	4-10	10	6
Bananas	7-28	57	14	10	6
Berries					
Blackberry	2-3	31	-1	5	6
Blueberry	10-18	31	-1	5	6
Cranberry	60-120	36-40	2-4	5	6
Currants	7-14	31	1	5	6
Dewberry	2-3	31	-1	5	6
Elderberry	5-14	31	-1	5	6
Gooseberry	14-28	31	-1	5	6
Loganberry	2-3	31	-1	5	6
Raspberry	2-3	31	-1	5	6
Strawberry	5-10	31	-1	10	6
Breadfruit	14-40	56	13	20	6
Chaimito	20-25	38	3	5	6
Cherries,sour	3-7	31-31	-0.6	5	6
Cherries, sweet	14-21	30-32	-1.1	5	6
Cherimoya	14-28	54	12	10	6
Coconuts	25-56	32-35	0-2	none	6
Dates	24-52	32	0	5	6
Durian	42-56	9	4	5	6
Figs	7-10	32	0	10	6

Commodity	Max. Transit Shelf Life (Days)	Recommended Container Temperature Setting		Air Vent Open (%)	Defrost Interval (hrs)
Grapefruit (California, Arizona)	28-42	48-60	9-16	5	6
Grapefruit (Florida, Texas)	28-42	48-60	9-13	0-45	6
Grapefruit (Mexico)	28-42	48-58	9-14	5	6
Grapes	56-180	30-32	-1.1	5	6
Guava	14-21	50	10	10	6
Jackfruit	14-45	56	13	20	6
Kiwi fruit (Chinese gooseberry)	28-84	32	0	25	6
Lemons	30-180	38-56	3-13	20	6
Limes (Persian, Tahiti)	21-35	48-52	9-11	20	6
Limes (Mexican, Key)	10-15	52	11	20	6
Langsat	10-15	52	11	5	6
Lychee	21-35	35	2	5	6
Mangoes	14-25	42-55	6-13	20	6
Mangosteens	14-25	56	13	20	6
Nectarines	14-28	31	-1	20	6
Olives	28-42	45	7	20	6
Oranges (California, Arizona)	20-56	38-45	3-7	20	6
Oranges (Florida, Texas)	56-84	32-36	0-2	20	6
Papaya	7-21	45-54	7-12	20	6
Passion fruit	14-21	54	12	20	6
Peaches	14-28	31	-1	20	6
Pears (Anjou, 20th Century Asian)	120-180	30-31	1.1-0.6	10	6
Pears (Bosc, Bartlett)	60-90	30	-1	10	6
Persimmon (Fuyu)	335-84	50	10	20	6
Persimmon (Hachiya)	50-90	41	5	20	6
Pineapple	14-36	50	10	5	6
Plantains	10-35	48-58	9-14	10	6
Plums and Prunes	14-28	31	-1	20	6
Pomegranates	28-56	32-41	0-5	5	6
Quinces	60-90	31	-1	20	6
Rambutan	7-21	54	12	20	6
Sapote	14-21	54	12	20	6
Tamarillos	28-42	32	0	10	6
Tangerines and Mandarin Oranges	14-28	38-40	3-4	20	6
Uglifruit	14-21	40	4	none	6
Frozen Vegetables and Fruits		0	-18	none	6
<b>Fresh Meats</b>					
Beef, Horse, Lamb, Pork, Poultry, veal	14-28	29	-2		
<b>Frozen Meats</b>					
Beef, Horse, Lamb, Pork, Poultry, veal		-5	-21	none	9
<b>Frozen Fish</b>					
fatty (i.e., herring, mackerel)		-10 to -5	-23 ~ -21	none	9

Commodity	Max. Transit Shelf Life (Days)	Recommended Container Temperature Setting		Air Vent Open (%)	Defrost Interval (hrs)
Lean		-10 to -5	-23 ~ -21	none	9
Shrimp, Scallops		-5 to -0	-23 ~ -18	none	9
Crab, Lobster		-10 to -5	-23 ~ -21	none	9
<b>Processed Meats</b>					
Bacon-slab	21-28	27	-3	none	< 6>
-slice		27	-3	none	6
Bologna, franks		27	-3	none	6
Braunschweiger, liver sausage, and liver loaves		27	-3	none	6
Cold cuts, (sliced) : Lebanon bologna, luncheon loaf, picklepimiento loaf					
Dried beef (sliced)		41	5	none	6
Hams-baked, boiled, ready to eat		28	-2	none	6
Hams-smoked		27	-3	none	6
Pork sausage		27	-3	none	6
Sausage (country and Polish)		27	-3	none	6
<b>Poultry and Eggs</b>					
Poultry : Fresh, ice-packed		33	1	none	6
Poultry : Fresh, chilled		29	-2	none	6
Eggs	180	33-38	1-3	none	6
<b>Dairy Products and Cheese</b>					
CHEESE					
Natural (brick cheddar, Camembert, Neufchatel)		30-34	-1~1	none	6
Natural (cottage, cream, Limberger, Swiss)		32-34	0~1	none	6
Process (American, brick, Limberger, Swiss)		38-45	3~7	none	6
Roquefort (natural)		30-34	-1~1	none	6
Swiss (natural)		30-34	-1~1	none	6
Cheese foods		40-45	4~7	none	6
BUTTER					
Fresh		38-42	3~6	none	6
Frozen		-5	-21	none	6
Margarine		35	2	none	6
Ice creams		-15	-26	none	9
<b>Miscellaneous</b>					
Batteries		45	7	none	6
Candy		60	16	none	6
Christmas trees		32	0	none	6
Film/photographic chemical		50	10	none	6