

# Fruit Storage Chart {Cheat Sheet}

Fruit	Storage Time In Refrigerator	Additional notes
Apples	1 month	Can also be stored at room temperature.
Apricots	5 days	May need to allow to ripen at room temperature before refrigerating.
Avocados	5 days (or slightly shorter)	May need to allow to ripen at room temperature before refrigerating, which can take between 4-7 days. Speed ripening by placing in paper bag for 2-4 days at room temperature.
Bananas	n/a	Keep out at room temperature, depending on ripeness will last 3-6 days. Bananas placed in refrigerator have skin turn black, but the fruit is still edible.
Berries (Blackberries, Blueberries, Raspberries and Strawberries)	3 days	Very perishable, store unwashed and dry, in shallow container for good air circulation. Wash right before eating.
Cherries	3 days	Very perishable, store unwashed and dry, in shallow container for good air circulation. Wash right before eating.
Cranberries	4 weeks	Fresh cranberries spoil quickly at room temperature.
Grapefruit	2 weeks	Can also be stored at room temperature for about a week.
Grapes	5 days	Store unwashed and dry, in perforated bag for good air circulation. Wash right before eating.
Kiwi	2 weeks	May need to allow to ripen at room temperature before refrigerating, for up to a week.
Lemons and limes	2 weeks	May also store at room temperature, but use within 3-4 days. Keep out of bright sunlight.

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Mangoes	2-3 days	May need to allow to ripen at room temperature before refrigerating. Green mangoes will ripen within a week. To speed ripening place in paper bag out of direct sunlight.
Melons	5 days (whole), or 3 days (cut)	Very perishable. May need to allow to ripen at room temperature before refrigerating. To speed ripening place in pierced paper bag.
Nectarines	5 days	May need to allow to ripen at room temperature before refrigerating, which takes 2-3 days. To speed ripening place in paper bag out of direct sunlight.
Oranges	2 weeks	Can also be stored at room temperature for about a week.
Peaches	5 days	May need to allow to ripen at room temperature before refrigerating, which takes 2-3 days. To speed ripening place in paper bag out of direct sunlight.
Pears	5 days	May need to allow to ripen at room temperature before refrigerating, for 2-3 days.
Pineapple	4 days	Eat soon after purchase. Store in perforated bag in refrigerator.
Plums	5 days	May need to allow to ripen at room temperature before refrigerating. To speed ripening place in paper bag out of direct sunlight.
Tomatoes	1 week	Leave at room temperature to ripen, and do not refrigerate unless going to go bad. Use within one week of sitting on the counter, and quickly once ripe.

- Check out the [refrigerator storage chart here](#) to find out which crisper drawer in your fridge these fruits should go in.
- You can also get more free printables and checklists, including more food storage guidelines here: <http://www.home-storage-solutions-101.com/how-to-get-organized.html>

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