## British Fresh Produce Storage Guide

A useful guide on how to store your Mudwalls Fresh Produce, to keep it at its best for as long as possible.



Category	Fridge	Ambient	Category	Fridge	Ambient	Category	Fridge	Ambient
Fruit			Lettuce	<b>√</b>		Cauliflower	<b>\</b>	
Apples	<b>√</b>	<b>1</b>	Pak Choi	<b>\</b>		Celeriac	<b>√</b>	
Blackberries	<b>√</b>		Peppers (Various)	<b>\</b>		Chards	<b>\( \)</b>	
Blueberries	<b>√</b>		Radish	<b>√</b>		Courgettes	<b>√</b>	
Cherries	<b>\</b>		Spring Onions	<b>\</b>		Fennel	$\checkmark$	
Gooseberries	<b>\</b>		Tomatoes		$\checkmark$	Kale	<b>1</b>	
Pears (Various)	<b>\( \)</b>		Watercress	$\checkmark$		Leeks	<b>1</b>	
Plums (Various)	<b>\</b>		Vegetables			Marrows	<b>\</b>	
Raspberries	<b>√</b>		Artichoke	<b>√</b>		Mushrooms	$\checkmark$	
Redcurrants	<b>√</b>		Aubergines	<b>√</b>		Onions		$\checkmark$
Rhubarb	<b>√</b>		Asparagus	<b>√</b>		Parsnips	$\checkmark$	
Strawberries	<b>√</b>		Beans	<b>√</b>		Peas	$\checkmark$	
	Salad		Beetroot	<b>\( \)</b>		Potatoes	$\checkmark$	
Celery	<b>1</b>		Broccoli	<b>√</b>		Pumpkins		<b>1</b>
Cress	<b>\( \)</b>		Brussel Sprouts	1		Squash		<b>√</b>
Cucumber	<b>\</b>		Cabbage	<b>\</b>		Swede	$\checkmark$	
Herbs (Various)	<b>√</b>		Carrots	<b>√</b>		Sweetcorn	<b>√</b>	



