

# Fruit & Veggie STORAGE GUIDE



Keep Your Food Fresher, Longer

Because reducing food waste reduces greenhouse gases.

## REFRIGERATOR



- Store ripe fruit and apples away from other produce
- Use bags or containers to prevent drying
- Wrap leafy greens in a moist towel and put in an airtight container
- Loosely wrap herbs, other than basil, in a moist towel and put in an airtight container
- Wash produce just before cooking or eating

## COUNTER, THEN REFRIGERATOR



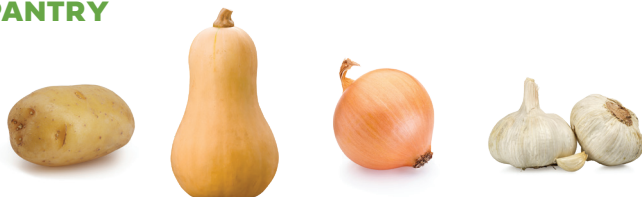
- Keep these items on the counter until ripe and then move to the refrigerator

## COUNTER



- Keep bananas away from other produce
- Trim the ends of basil and place in a cup of water

## PANTRY



- Keep these items in a cool, dark, well-ventilated place
- Store potatoes separately from onions to prevent sprouting

More information at [savethefood.com/storage](https://www.savethefood.com/storage)

Use these tips to prevent food waste, and help reduce greenhouse gases that contribute to climate change.