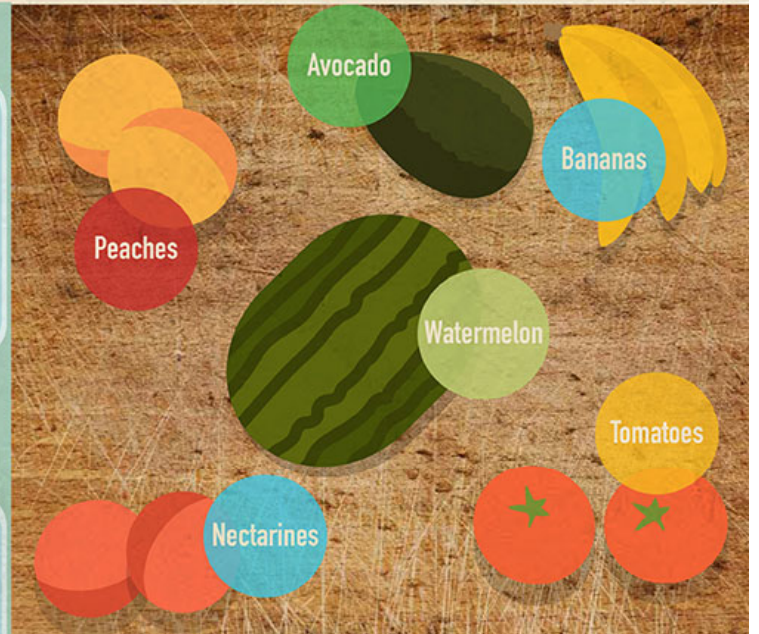
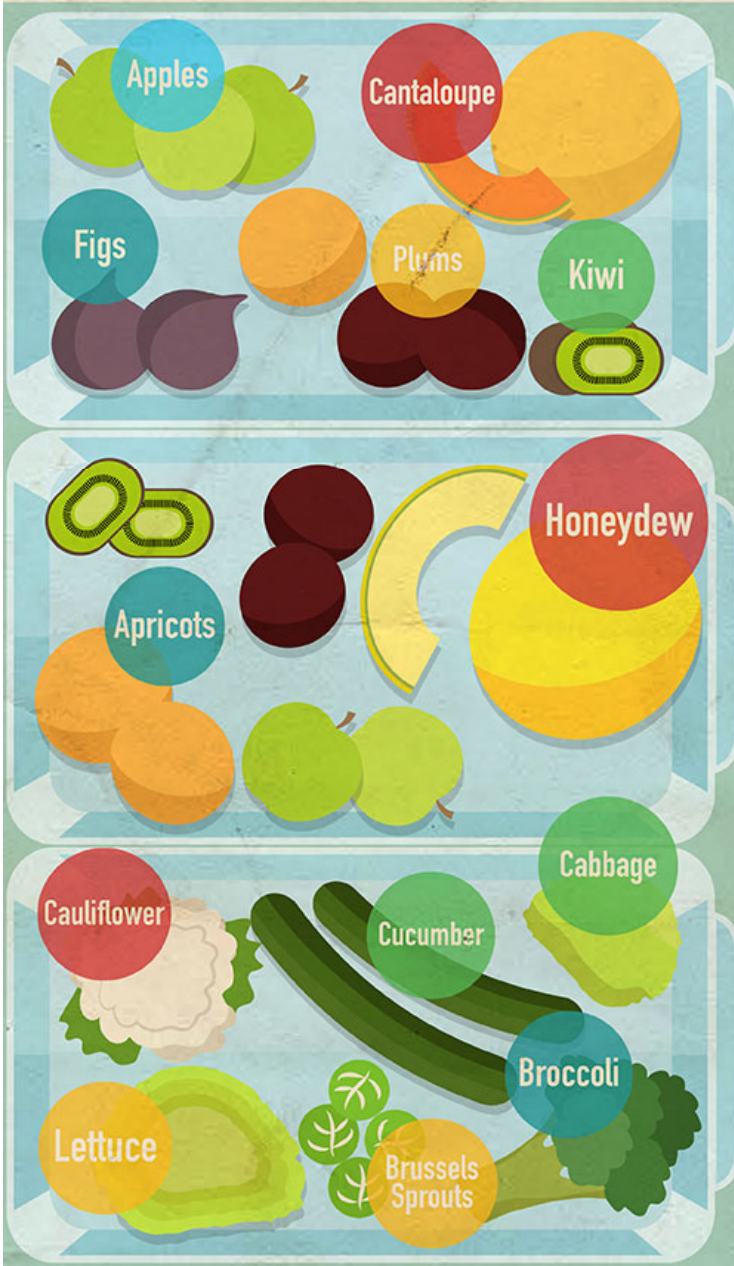


WHERE TO STORE?

Some fruits and vegetables should be stored in the refrigerator while others are cold-sensitive and should be stored at room temperature. Make sure you are storing your produce in the proper place.

REFRIGERATE

DON'T REFRIGERATE



Never refrigerate potatoes, onions, winter squash or garlic. Keep them in a cool, dark, dry cabinet, and they can last up to a month or more.

But separate them so their flavors and smells don't migrate.



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"This infographic is from the Academy of Nutrition and Dietetics. Visit [eatright.org](https://www.eatright.org) for more information on healthful eating or to find a registered dietitian nutritionist."

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