

Reduce Food Waste

Ethylene Production & Sensitivity Chart

Ethylene is a natural gas emitted by certain fruits and vegetables that expedites ripening. Store high ethylene producers apart from produce items sensitive to ethylene and from each other. This practice helps prevent food spoilage.

Store the items from the **red box** separate from the items in the **green box** to reduce food waste.

Sensitive to Ethylene

Asparagus	Lemons
Broccoli	Lettuce
Cabbage	Limes
Carrots	Mangos
Cauliflower	Onions
Celery	Peas
Cucumber	Persimmons
Eggplant	Potatoes
Grapes	Squash
Herbs	Sweet Potatoes
Leafy Greens	Watermelon

Ethylene Potent

Apples
Apricot
Avocados
Bananas
Kiwi
Melons
Nectarines
Peaches
Pears
Peppers
Plums
Tomatoes