



Make It Last: Storing Fruits at Home

- Being stored with apples or bananas will speed the ripening of many fruits so, generally, keep them separate.
- Set the humidity slider on a refrigerator drawer to LOW for: apples, grapes, ripe peaches, ripe pears, ripe plums, melon and ripe nectarines.
- Designate an "eat first" bowl or a spot in your refrigerator for fruit that needs to be eaten soon.

For more great fruit storage information, visit:
SaveTheFood.com/food-storage/fruits



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