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fresh fruits & vegetables**

PRODUCTS	TARGET TEMPERATURES	ACCEPTABLE SPREAD	UNACCEPTABLE SPREAD
Broccoli 	2- 8 °C	1-10°C	< 1°C & > 10°C
Asparagus 	4-8°C	Strictly > 2°C - strictly < 10°C	< 2°C & > 10°C
Carrot 			
Celery 			
Cherry 			
Fennel 			
Fig 			
Strawberry 			
Raspberry 			
Tunnip 			
Peas 			
Leek 			
Grape 			
Artichoke 	6-10°C	4-12°C	< 2°C & > 12°C
Cauliflower 			
Apricot 	8-12°C	6-14°C (not for melon & eggplant)	< 6 °C & > 14°C
Eggplant 			
Avocat 			
Courgette 			
Lemon 			
Clementine & small citrus 			
Green bean 			
Melon 			
Orange 			
Peach/Necta 			
Pear 			
Pepper 			
Apple 			
Plum 			
Cucumber 			
Pomelo 	12-15°C	10°C - strictly < 17°C	> 10°C & < 17°C
Tomato 