



PRODUCE KEEPER VENTING GUIDELINES

Open Your Vent For...

Apples	Limes
Apricots	Nectarines
Avocados	Mangos
Bananas	Okra
Berries	Onions
Cantaloupe	Oranges
Cherries	Peaches
Clementines	Pears
Cucumbers	Peppers
Eggplants	Plums
Figs	Pomegranates
Grapes	Potatoes
Grapefruit	Squash
Honeydew	Tangerines
Kiwis	Tomatoes
Kumquats	Watermelon
Lemons	Zucchini

Close Your Vent For...

Artichokes	Herbs
Arugula	Kale
Asparagus	Kohlrabi
Beets	Lettuce
Bok Choy	Mushrooms
Broccoli	Mustard Greens
Brussels Sprouts	Parsnips
Cabbage	Peas
Carrots	Rainbow Chard
Cauliflower	Rhubarb
Celery	Radishes
Celery Root	Rutabagas
Collard Greens	Spinach
Corn	Spring Mix
Ginger	String Beans
Green Beans	Swiss Chard
Green Onions	Turnips

Can't find what you're looking for? Follow these basic guidelines:

- Keep the vent closed for leafy greens or other produce that wilts
- Keep the vent open for fruits or heartier vegetables (e.g. squash)
- Keep the vent closed for any cut produce, no matter the type

All varieties of a given fruit/vegetable are included unless otherwise specified