

**MARKET GARDENING INFORMATION - CONSERVATION TIME**

Crops	In palox before packaging (in days)	After packaging (in days)	Conservation temperature (in degrees)
Aubergine/Eggplant (greenhouse/tunnel)	2	2	4
Aubergine/Eggplant (open)	2	2	4
Garlic (autumn / open)	5	14	Storage room
Garlic (winter / open)	5	14	Storage room
Carrot (greenhouse / tunnel)	2	21	0
Carrot (open)	2	21	0
Celeriac (greenhouse / tunnel)	2	4	0,5
Celeriac (open)	2	4	0,5
Broccoli (open / greenhouse / tunnel)	2	2	0,5
Brussels sprout (open)	2	2	4
Cauliflower (open)	2	2	0,5
Pickle (open / greenhouse / tunnel)	3	4	Storage room
Courgette/Zucchini (greenhouse / tunnel)	2	2	8
Courgette/Zucchini (open)	2	2	8

Crops	In palox before packaging (in days)	After packaging (in days)	Conservation temperature (in degrees)
Spinach (winter) (open / greenhouse / tunnel)	2	2	4
Spinach (spring) (open / greenhouse / tunnel)	2	2	4
Bean (open / greenhouse / tunnel)	2	2	4
Green bean (open / greenhouse / tunnel)	2	2	4
Lettuce (greenhouse/tunnel)	2	2	4
Lettuce (open)	2	2	4
Corn salad (greenhouse/tunnel)	2	2	3
Corn salad (open)	2	2	3
Muskmelon (greenhouse/tunnel)	2	2	8
Muskmelon (open)	2	2	8
Turnip (greenhouse/tunnel)	2	2	1
Turnip (open)	2	2	1
Parsnip (greenhouse/tunnel)	3	5	1

Parsnip (open)	3	5	1
<hr/>			
Crops	In palox before packaging (in days)	After packaging (in days)	Conservation temperature (in degrees)
Watermelon (open)	3	8	8
Leek (open)	3	7	2
Radish (greenhouse/tunnel)	3	4	4
Radish (open)	3	4	4
Tomato (greenhouse/tunnel)	2	3	2
Strawberry (open / greenhouse / tunnel)	2	3	1

**Informations :**

From the second day of storage in palox, you will start having losses. You have to hurry packaging.  
Once packaged, the conservation time is quite short, you have to sell quickly on markets or to wholesalers.  
You cannot mix different vegetables in a cold room. Pay attention to the temperature.