

Root Cellar Storage Guide – Best Conditions for Storing Vegetables

A well-maintained root cellar provides the ideal conditions for storing fresh produce for months. Use this guide to ensure optimal temperature, humidity, and storage methods for different vegetables.

Storage Conditions

Storage Type	Temperature (°F)	Humidity (%)	Vegetables
Cool & Moist	32-40	90-95	Beets, Carrots, Cabbage, Parsnips, Rutabagas, Turnips, Potatoes (store separately to avoid sprouting issues)
Cool & Dry	32-50	60-70	Onions, Garlic, Shallots, Pumpkins, Winter Squash
Moderate & Moist	50-60	85-90	Sweet Potatoes, Basil (short-term storage), Tomatoes (ripening stage)
Moderate & Dry	50-60	60-70	Dried Beans, Nuts (such as walnuts and hazelnuts)

Storage Tips

- Store root crops (carrots, beets, turnips) in damp sand or sawdust to maintain moisture.
- Keep onions, garlic, and shallots in mesh bags for good airflow.
- Avoid storing apples near potatoes, as apples emit ethylene gas that can cause potatoes to sprout.
- Check stored produce regularly for signs of spoilage.
- Use wooden shelves, crates, or bins for organized storage.