Place near apples.

Place near apples.

#### How to select and store...

## apples

- Buy firm, brightly colored apples with smooth skin and no soft spots.
- Store in refrigerator in crisper drawer or in plastic bags with holes to prevent over-ripening.



#### How to select and store...

# apples

 Buy firm, brightly colored apples with smooth skin and no soft spots.

Stock Healthy

• Store in refrigerator in crisper drawer or in plastic bags with holes to prevent over-ripening.







Place near avocados.

Place near avocados.

#### How to select and store

#### avocados

- Look for shiny skin. Ripe, ready-to-eat avocados will yield to slight pressure when gently squeezed. Handle carefully to avoid bruising.
- Avocados continue to ripen at room temperature.
  Once ripe, refrigerate to keep a few more days.





#### How to select and store

## avocados

- Look for shiny skin. Ripe, ready-to-eat avocados will yield to slight pressure when gently squeezed. Handle carefully to avoid bruising.
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Place near chips.

Place near chips.

#### Did you know...

# baked chips have:

- fewer calories
- the same great crunch
- the same price as regular chips?





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## Did you know...

# baked chips have:

- fewer calories
- the same great crunch
- the same price as regular chips?





Place near bananas or candy bars.

Place near bananas or candy bars.

#### Did you know...

buying a banana is cheaper and healthier than buying a candy bar?

Banana: /ea.

Candy bar: /ea.



#### Did you know...

buying a banana is cheaper and healthier than buying a candy bar?

Banana: /ea.

Candy bar: /ea.



Place near bananas.

Place near bananas.

#### How to select and store...

#### bananas

- Fully ripe bananas are yellow with a few brown spots. Avoid bruised or soft, mushy bananas. Handle carefully to avoid bruising.
- Bananas with some green will ripen in 1–2 days at room temperature.
  Refrigerating will slow ripening and darken peel.
- Freeze peeled bananas for smoothies and baking.



How to select and store...

### bananas

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- Bananas with some green will ripen in 1–2 days at room temperature.
  Refrigerating will slow ripening and darken peel.
- Freeze peeled bananas for smoothies and baking.



Place near fresh berries.

Place near fresh berries.

#### How to select and store...

### berries

- Buy brightly colored berries that show no signs of mold or juice stains on box.
- Soft berries such as raspberries, blackberries and strawberries keep best if spread in a single layer on a plate or pan in the refrigerator. Wash just before using.





How to select and store...

### berries

- Buy brightly colored berries that show no signs of mold or juice stains on box.
- Soft berries such as raspberries, blackberries and strawberries keep best if spread in a single layer on a plate or pan in the refrigerator. Wash just before using.





Place near oranges, lemons, limes or other citrus fruits.

Place near oranges, lemons, limes or other citrus fruits.

#### How to select and store...

# citrus fruits — oranges, lemons, limes

- Buy bright, shiny fruit that feels firm and heavy for its size.
- Store in the coldest part of refrigerator.



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#### How to select and store...

# citrus fruits — oranges, lemons, limes

- Buy bright, shiny fruit that feels firm and heavy for its size.
- Store in the coldest part of refrigerator.





Place near lettuce or other leafy greens.

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#### How to select and store

# lettuce and other leafy greens

- Buy crisp greens with no brown edges, discolored spots or bug damage.
- Store unwashed in a plastic bag in the refrigerators



#### How to select and store

# lettuce and other leafy greens

- Buy crisp greens with no brown edges, discolored spots or bug damage.
- Store unwashed in a plastic bag in the refrigerators



Place near any type of melon.

Place near any type of melon.

#### How to select and store...

### melons

- Buy melons that smell sweet, have a slight dent where the stem slipped off the melon, and have no bruising or soft spots.
- Store melons in the refrigerator, and wash thoroughly with tap water before cutting.





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#### How to select and store...

### melons

- Buy melons that smell sweet, have a slight dent where the stem slipped off the melon, and have no bruising or soft spots.
- Store melons in the refrigerator, and wash thoroughly with tap water before cutting.





Place near onions.

Place near onions.

#### How to select and store...

#### onions

- Buy firm onions with dry, papery skins and that show no signs of sprouting.
- Store at room temperature in a mesh bag or an open bin or basket separate from other fruits and vegetables.





#### How to select and store...

#### onions

- Buy firm onions with dry, papery skins and that show no signs of sprouting.
- Store at room temperature in a mesh bag or an open bin or basket separate from other fruits and vegetables.





Place near potatoes.

Place near potatoes.

#### How to select and store...

## potatoes

- Buy firm potatoes without signs of sprouting or a greenish tint.
- Store at room temperature away from light.

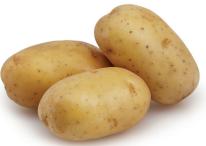




#### How to select and store...

## potatoes

- Buy firm potatoes without signs of sprouting or a greenish tint.
- Store at room temperature away from light.





Place near fresh tomatoes.

Place near fresh tomatoes.

#### How to select and store...

### tomatoes

- Buy tomatoes with bright, shiny, firm skin.
- Store at room temperature away from direct sunlight.





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#### How to select and store...

## tomatoes

- Buy tomatoes with bright, shiny, firm skin.
- Store at room temperature away from direct sunlight.



