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DEPARTMENT OF AGRICULTURE

OFFICE OF THE DAIRY AND COLD STORAGE COMMISSIONER

COLD STORAGE TEMPERATURES

The following list of temperatures has been compiled from various sources, including the practical experience of a large number of cold storage warehousemen, and from data secured by investigators from time to time. These temperatures, while not published as the last word on the subject, may be useful as a guide to cold storage warehousemen in handling the different commodities enumerated.

	Degrees Fah.
Apples	31 to 32
Asparagus	33
Apple Butter	42
Bananas	over 43
Beans, dried	45
Beer, bottled	40 to 45
Berries, to freeze	Zero
" frozen to store	10 to 15
" fresh—few days only	40
Butter	5 to 10
Butterine	20
Cabbage	32 to 36
Cantaloupe, long carry	33
Cantaloupe, short carry	40
Canned Meats and Canned Fruits	40
Caviare	36
Celery, Cider, Currants	32 to 34
Cheese, long carry	35
Cheese, cool cured	55 to 60
Cigars, Cornmeal	42
Corn, dried	45
Chestnuts	34
Cranberries, Carrots	33
Cream	15
Cucumbers	38
Dried Fruits, Dried Fish, Dried Beef	40
Eggs, frozen	Zero to 10
Eggs	29 to 32
Fish, to freeze	Zero to 5
" salt water—after frozen	10
" not frozen—short carry	28
" salt	35
Figs	55
Frogs Legs	18
Fruit Trees	30
Fruit Juices	34
Furs, undressed	35
Game to freeze	Zero
" after frozen	10
" short carry	28
Hams, not brined frozen, long carry	20
Hogs, dressed, short carry	30
Hops	32
Lard	40
Lemons, short carry	39 to 40
Livers	20
Lily of the Valley Pips	28
Maple Syrup, Maple Sugar	45
Meat, to freeze	Zero
Meats, long storage, Beef, Lamb, etc	18
Meat, fresh—10 to 30 days	30
Meat, fresh—few days only	35
Meats, salt after curing	43
Milk, condensed	34

	Degrees Fah.
Nuts in shell, Dried Fruits	35
Nursery Stock	30
Oranges, long carry	34 to 35
Oranges, short carry	50
Oatmeal	42
Oysters in shell	38 to 43
Oysters, iced in tubs	35
Oils	45
Ox Tails	30
Onions	32 to 36
Oleomargarine	20
Peach Butter	42
Peaches, short carry	50
Peas, dried	45
Pickled Salmon, Pears	33
Plums, one to two months, Parsnips	32
Potatoes	35 to 40
Poultry to freeze	Zero
" after frozen	10
" short carry	28
" dressed (iced), short carry	30
Raisins	55
Ribs, not brined	20
Roses, field grown	32
Cut Roses	36
Sardines, canned	40
Sauerkraut	38
Salt Meat, curing room	33
Shoulders, not brined; Sausage Casings	20
Strained Honey, Syrup, Sugar	45
Tenderloin, etc.	33
Tomatoes, ripe; Tobacco	42
Watermelons, short carry	40
Wheat flour	42
Wines	50

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