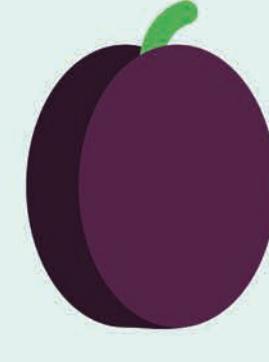


# HOE BEWAAR JE THUIS JE GROENTEN & FRUIT HET LANGST?

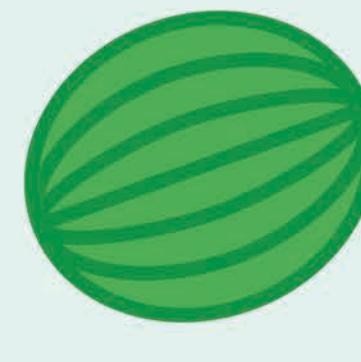
## KOELE BERGING 15°C



onrijpe pruim  
**3 dagen**



onrijpe perzik  
**3 dagen**



meloen  
**1 week**



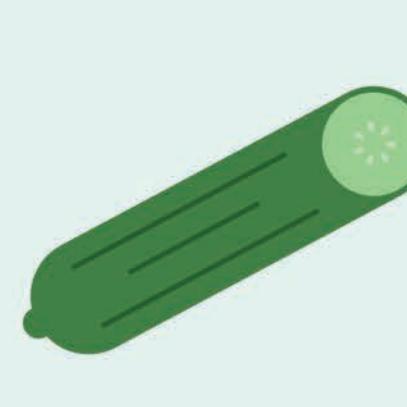
citroen  
**1 week**



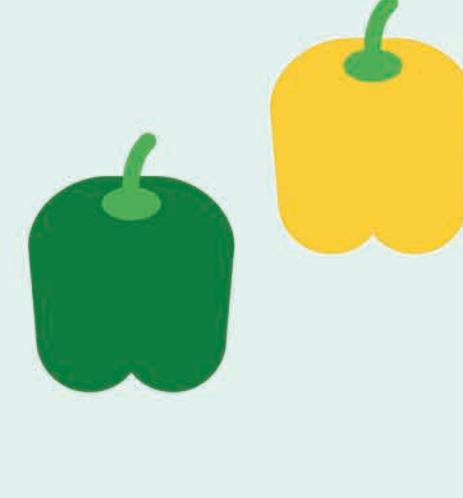
banaan  
**1 week**



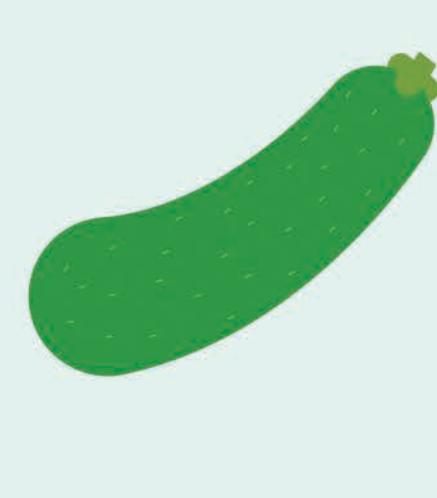
ananas  
**1 week**



komkommer  
**1 week**



groene & gele paprika  
**1 week**



courgette  
**1 week**



zoete aardappel  
**1 week**



aubergine  
**1 week**



tomaat  
**10 dagen**



aardappel  
**2 maanden**



ajuin  
**2 maanden**



pompoen  
**2 maanden**

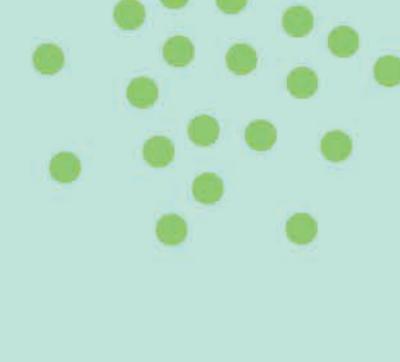
## KOELKAST 4°C



sla  
**3 dagen**



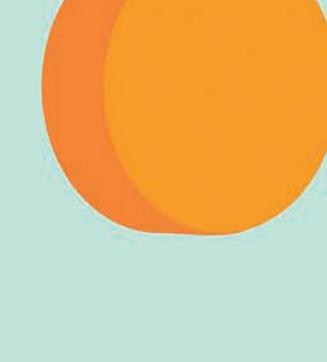
aardbei & kleinfruit  
**3 dagen**



erwt  
**3 dagen**



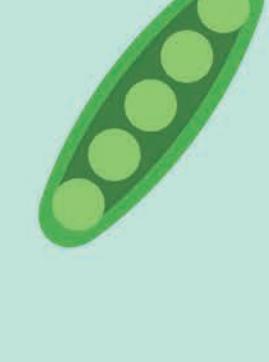
rijpe pruim  
**5 dagen**



rijpe perzik  
**5 dagen**



champignon  
**5 dagen**



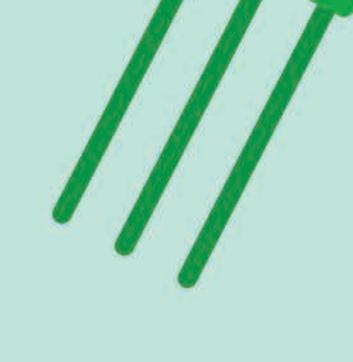
boon  
**5 dagen**



broccoli & bloemkool  
**5 dagen**



druif  
**1 week**



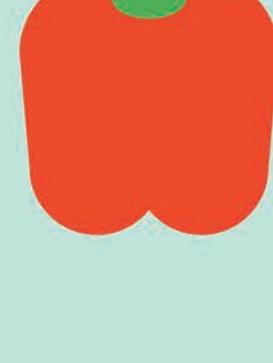
asperge  
**1 week**



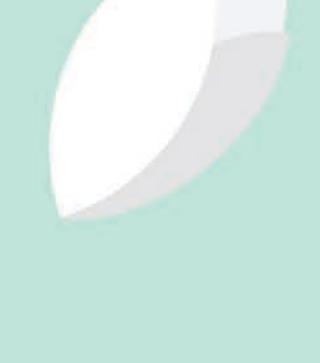
rode, groene, ... kool  
**1 week**



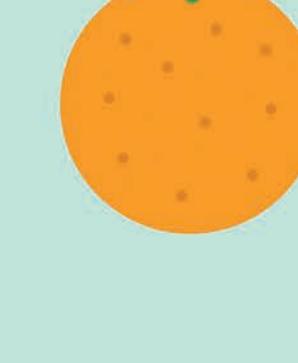
spruit  
**1 week**



rode paprika  
**1 week**



witloof  
**1 week**



appelsien  
**2 weken**



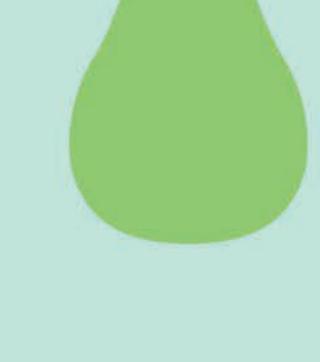
prei  
**2 weken**



zomerwortel  
**2 weken**



appel  
**1 maand**



peer  
**1 maand**



winterwortel  
**1 maand**