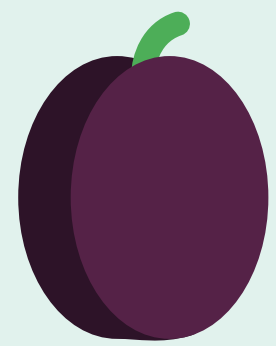
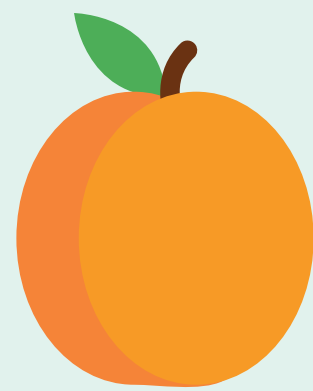


HOE BEWAAR JE THUIS JE GROENTEN & FRUIT HET LANGST?

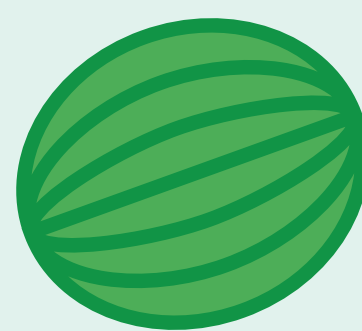
KOELE BERGING 15°C



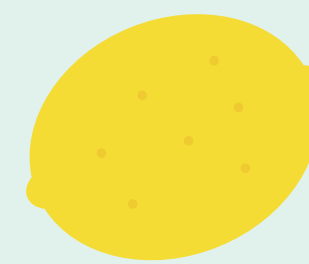
onrijpe pruim
3 dagen



onrijpe perzik
3 dagen



meloen
1 week



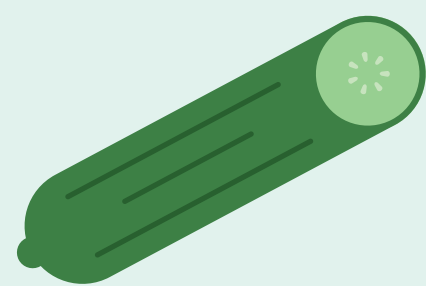
citroen
1 week



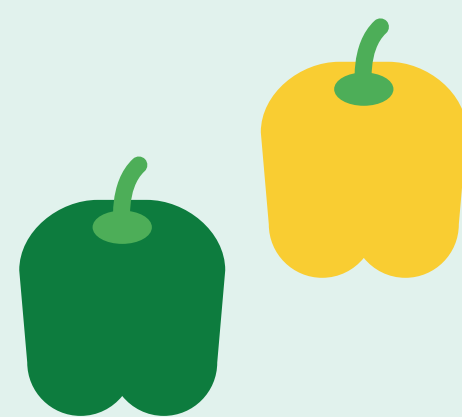
banaan
1 week



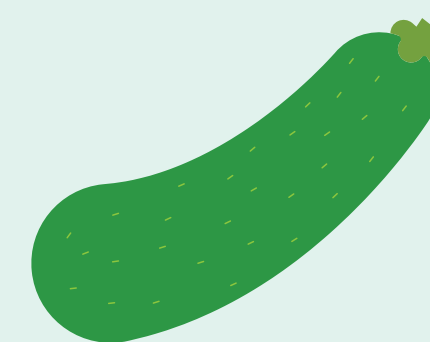
ananas
1 week



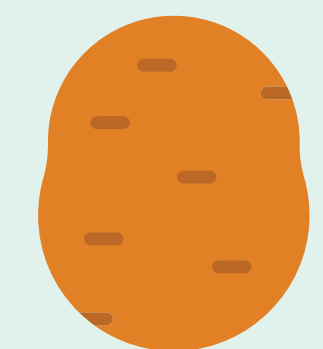
komkommer
1 week



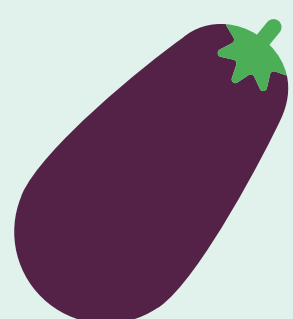
groene & gele paprika
1 week



courgette
1 week



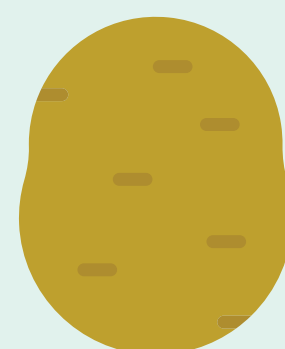
zoete aardappel
1 week



aubergine
1 week



tomaat
10 dagen



aardappel
2 maanden



ajuin
2 maanden

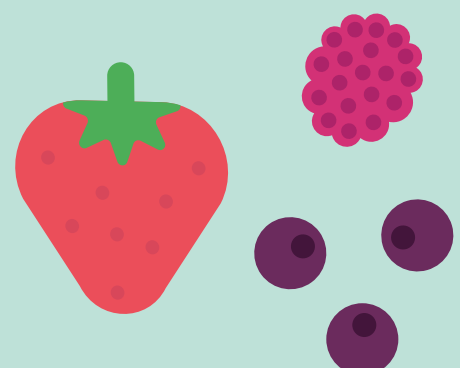


pompoen
2 maanden

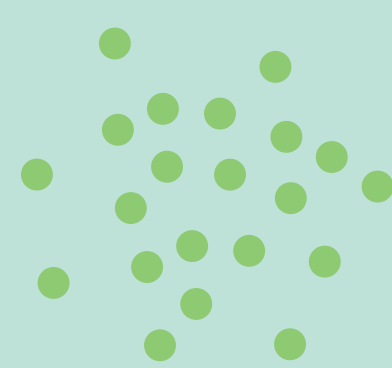
KOELKAST 4°C



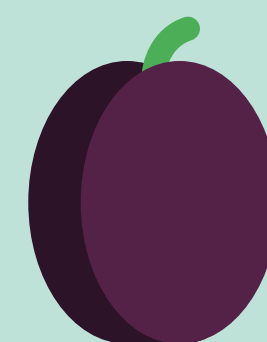
sla
3 dagen



aardbei & kleinfruit
3 dagen



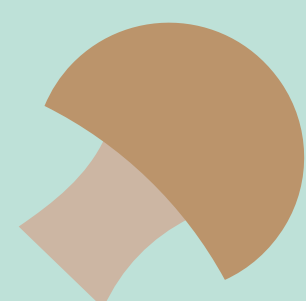
erwt
3 dagen



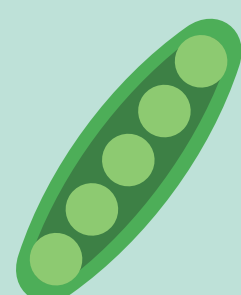
rijpe pruim
5 dagen



rijpe perzik
5 dagen



champignon
5 dagen



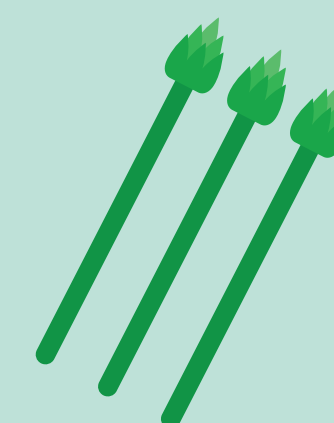
boon
5 dagen



broccoli & bloemkool
5 dagen



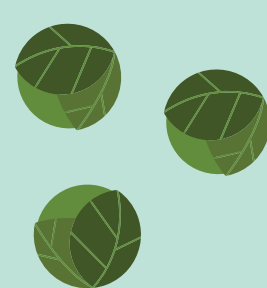
druif
1 week



asperge
1 week



rode, groene, ... kool
1 week



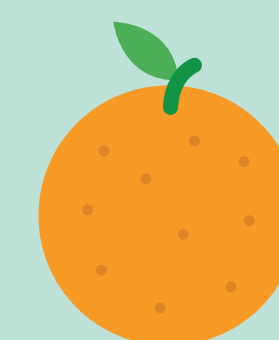
spruit
1 week



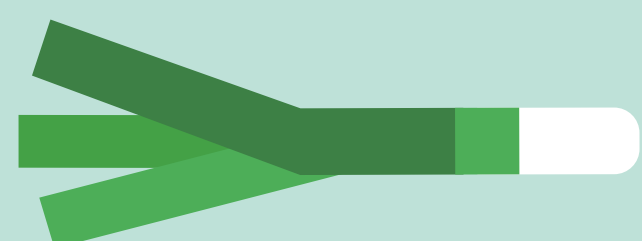
rode paprika
1 week



witloof
1 week



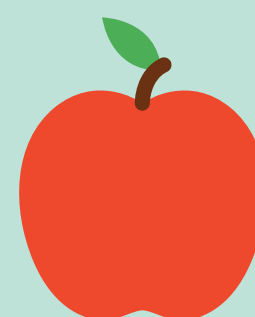
appelsien
2 weken



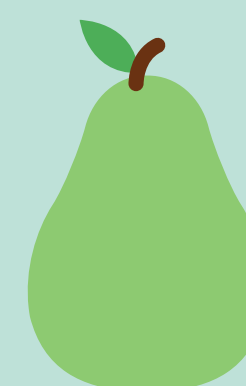
prei
2 weken



zomerwortel
2 weken



appel
1 maand



peer
1 maand



winterwortel
1 maand