Name	Optimum Temperature C		Atmosphere Recommendations					
			CO2		O2		RH	
	From	To	From	To	From	To	From	To
Apple	-1	5	0	3	0.5	2	Depending on variety	
Apricot	0	5	2	3	2	3	90	95
Artichoke	0	5	2	3	2	3	90	95
Asparagus @3 - 6 C	1	5	5	9	Not beneficial		90	95
Asparagus @10 - 14 C			10	14	Not beneficial			
Avocado	5	13	3	10	2	5	85	90
Banana	12	16	2	5	2	5	90	95
Green Bean	5	10	4	7	2	3	90	95
Blackberry	0	5	15	20	5	10	90	95
Blueberry	0	5	12	20	2	5	90	95
Broccoli	0	5	5	10	1	2	90	95
Brussels Sprouts	0	5	5	7	1	2	90	95
Cabbage	0	5	3	6	2	3	95	98
Cantaloupe	2	7	10	20	3	5	Depending on variety	
Cauliflower	0	5	3	4	2	3	90	95
Celery	0	5	3	5	2	4	95	98
Cherimoya	0	5	5	10	3	5	85	90
Cherry	0	5	10	15	3	10	90	95
Sweet Corn	0	5	5	10	2	4	90	95
Cranberry	3	5	2	3	1	2	90	95
Cucumber (Fresh)	2	4	0	0	1	4	90	95
Cucumber (Pickling)	8	12	3	5	3	5	90	95
Durian (榴連)	12	20	5	15	3	5	85	90
Fig	0	5	15	20	5	10	90	95
Grape	0	5	1	5	2	5	90	95
Grapefuit	10	15	5	10	3	10	85	90
Kaki(柿子)	0	5	5	8	3	5	90	95
Kiwifuit	0	5	3	5	1	2	90	95
Lemon	10	15	0	10	5	10	95	98
Lettuce	0	5	0	0	1	3	90	95
Lime	10	15	0	10	5	10	90	
Lychee	0	5	3	5	3	5	90	95
Mango	10	15	5	8	3	7	85	90
Mushroom	0	5	5	15	3	21	90	95
Olive	5	10	0	1	2	3	90	95
Onion	0	5	0	10	1	2	75	85
Orange	5	10	0	5	5	10	85	90
Papaya	10	15	5	8	2	5	85	90
Peach and Nectarine	0	5	3	5	1	2	90	95
Pear	0	5	0	3	1	3	90	95
Pepper(chili) @ 5C	5	12	15	20	3	5	90	95
Pepper(chili) @ 10C	5	12	0	5	3	5	90	95
Pepper(sweet)	5	12	2	5	2	5	90	95
Pineapple	8	13	5	10	2	5	90	95
Plum	0	5	0	5	1	2	90	95
Pomegranate	0	10	5	10	3	5	90	95
Potato	0	10	0	0	19	21	95	98
Rambutan	8	15	7	12	3	5	90	95
Rasberry	0	5	15	20	5	10	90	95
Strawberry	0	5	15	20	5	10	90	95
Sweetsop	12	20	5	10	3	5	90	95
Tomato(Mature Green)	12	20	2	3	3	5		
Tomato(Ripe)	10	15	3	5	3	5		
Cut Flowers	0	15	2	3	2	3		
Cut Roses	0	5	3	3	2	2		
Carnation	0	5	3	3	2	2		
Daffodils (100%N2)	0	5						
Anthurium	8	13			2	2		

Recompiled from

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