

# A-Z

# Clasifica tus frutas y verduras en casa

El etileno y la temperatura de almacenamiento solo son algunos de los factores que intervienen en la conservación de las frutas y verduras.

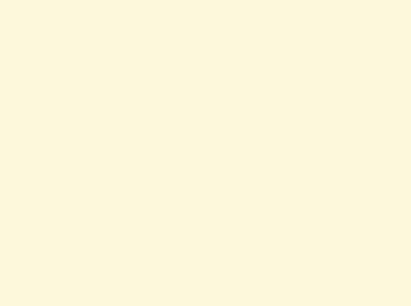
Te enseñamos a clasificar tus frutas y verduras favoritas para que las madures o la conserves por más tiempo.



**ACELGA**



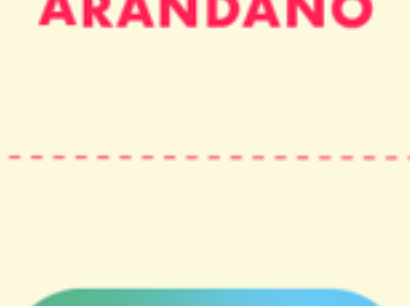
**AGUACATE**



**AJO**



**ALBARICOQUE**



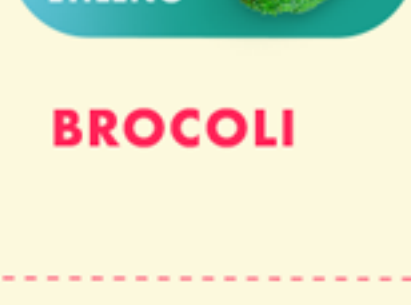
**ARANDANO**



**BANANO**



**BERENJENA**



**BROCOLI**



**CALABAZA**



**CEBOLLA**



**CEREZA**



**CHIRIMOYA**



**CILANTRO**



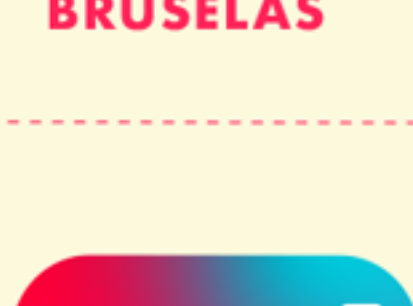
**CIRUELA**



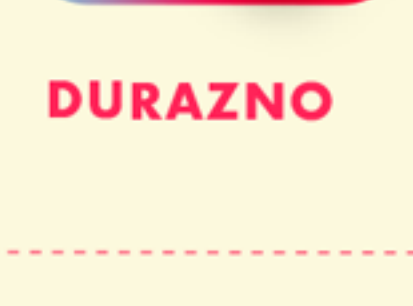
**COL DE BRUSELAS**



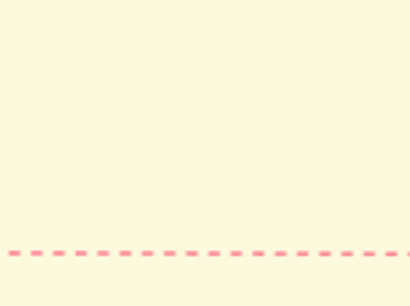
**COLIFLOR**



**DURAZNO**



**ESPARRAGO**



**ESPINACA**



**FRESA**



**GUAYABA**



**HIGO**



**KIWI**



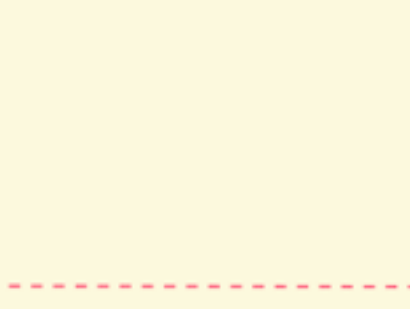
**LECHUGA**



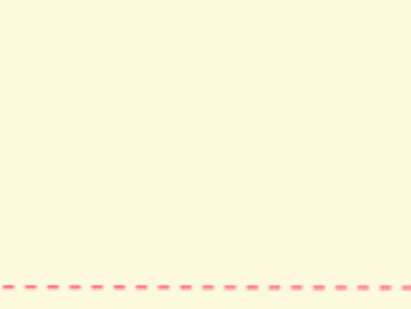
**LIMON**



**MADARINA**



**MANGO**



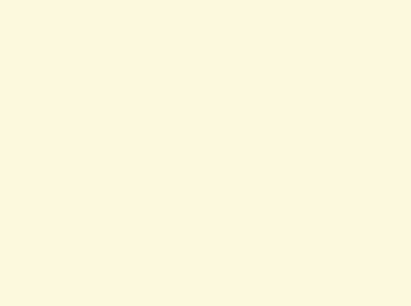
**MANZANA**



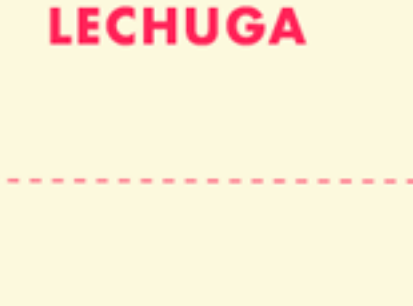
**MELOCOTÓN**



**MELÓN**



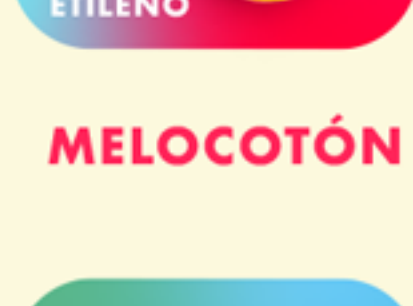
**MENBRILLO**



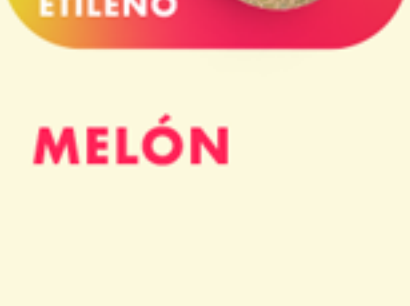
**MORA**



**NARANJA**



**PAPA**



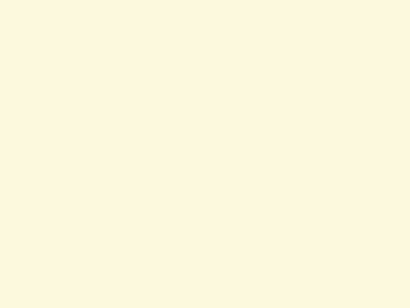
**PAPAYA**



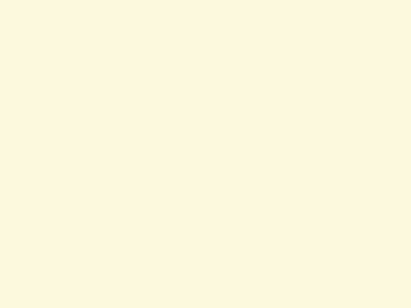
**PEPINO**



**PERA**



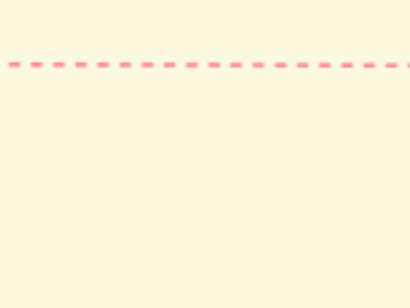
**PEREJIL**



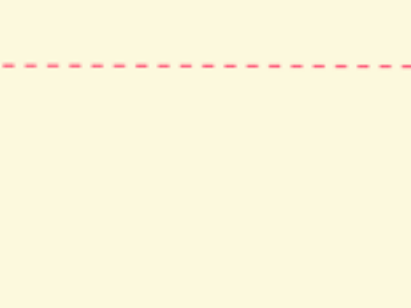
**PIMENTON**



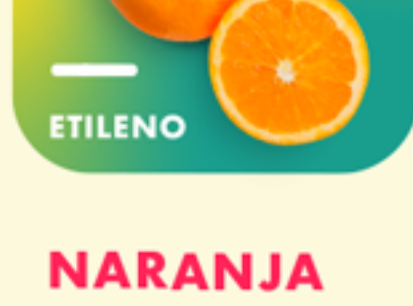
**PIÑA**



**PLATANO**



**POMELO**



**REPOLLO**



**SANDIA**



**TOMATE**



**UVA**



**ZANAHORIA**