

How to Store Melon

Who doesn't love this fruit bowl staple? Not to be melon-dramatic, but storing melon could not be easier! Let's get into it!



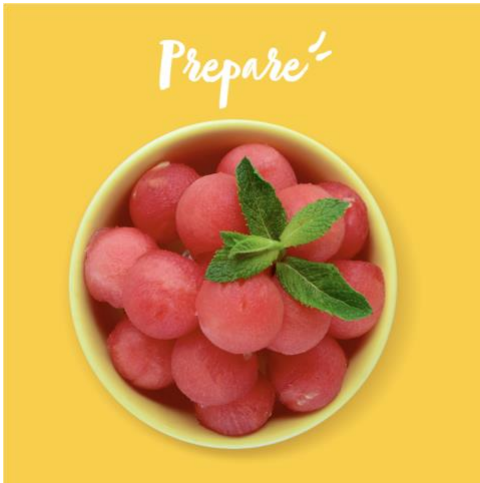
When storing whole melon, you must first be sure to wait. Whole melons should be left at room temperature until ripe. Once ripe, place whole, uncovered melons in the refrigerator.

Interested in how to store cut melon? We got you! To store melon halves, cover tightly with a protective food wrap such as Glad® [Cling'N Seal](#) or Glad® [Press'n Seal® wrap](#) (both with airtight seals!) and place in the refrigerator. According to the FDA, cut melons must be stored at a temperature of 40° F or below. In the refrigerator, melons will last 2 weeks if uncut and 2 to 4 days after cutting.

How to Freeze Melons

Have you ever found yourself wondering, "Can I freeze melon?" Well wonder no more! We're here to break it down for you with 3 easy steps!

1. **Prepare with flare:** Remove melon rind and cut into cubes or balls.



2. **Seal with zeal:** Transfer to a freezer safe bag like Glad® [Flex'n Seal™ Freezer Gallon Bags](#)



3. **Freeze please:** Leave some headspace in the bag, then seal. Place in the freezer.



Follow these steps and enjoy your frozen melon for up to 1 month!

For food safety, always clean your hands and surfaces before and after handling food. Remember to keep the refrigerator temperature at or below 40° F (4° C). The freezer temperature should be 0° F (-18° C).