

How to Tell if a Watermelon Is Bad

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Co-authored by **wikiHow Staff** and **8 contributors**

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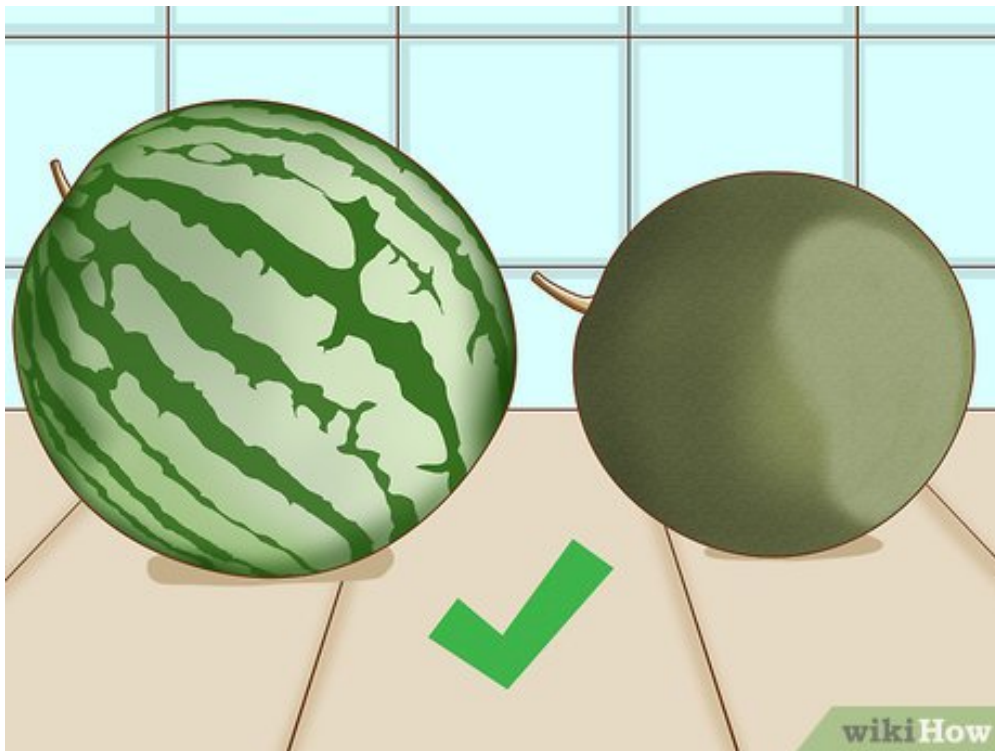
Watermelon is a delicious summer treat, but to protect your health, it's important to know if a watermelon is bad. One way you could discover whether your watermelon is bad is by checking for mold or a foul smell. You could also use the expiration date to tell if the watermelon is bad.

Method 1

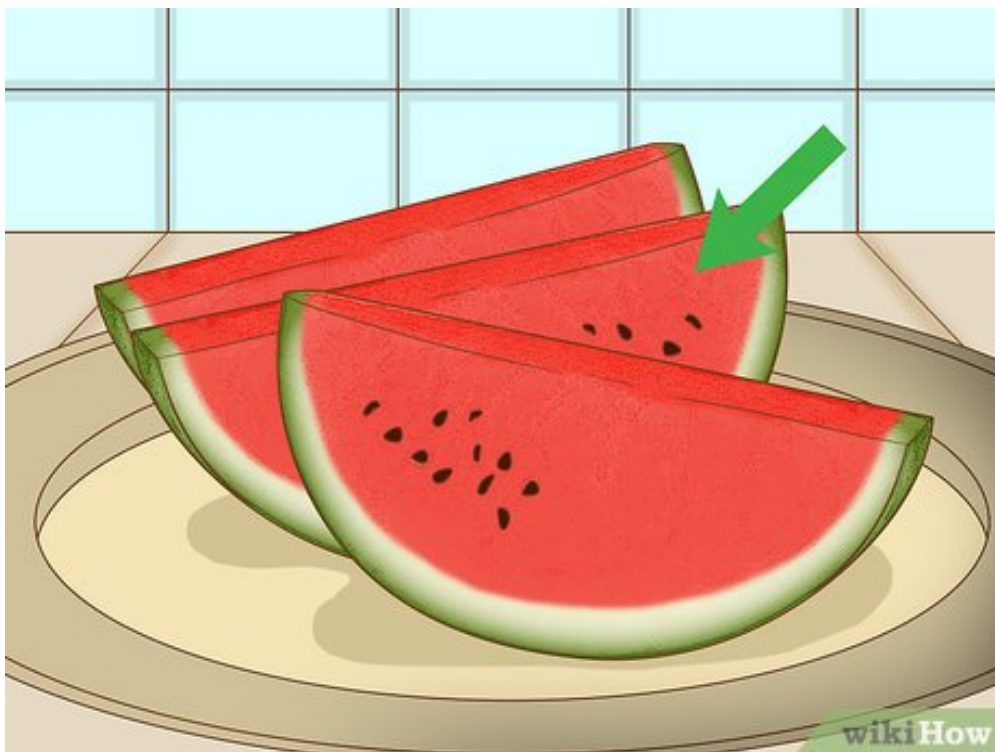
Method 1 of 3: Identifying Signs of Spoilage



1 Check for mold on the outside. Mold or dark-colored spots on the outside of the watermelon could indicate that it has gone bad. The mold might be black, white, or green, and have a fuzzy appearance.^[1]

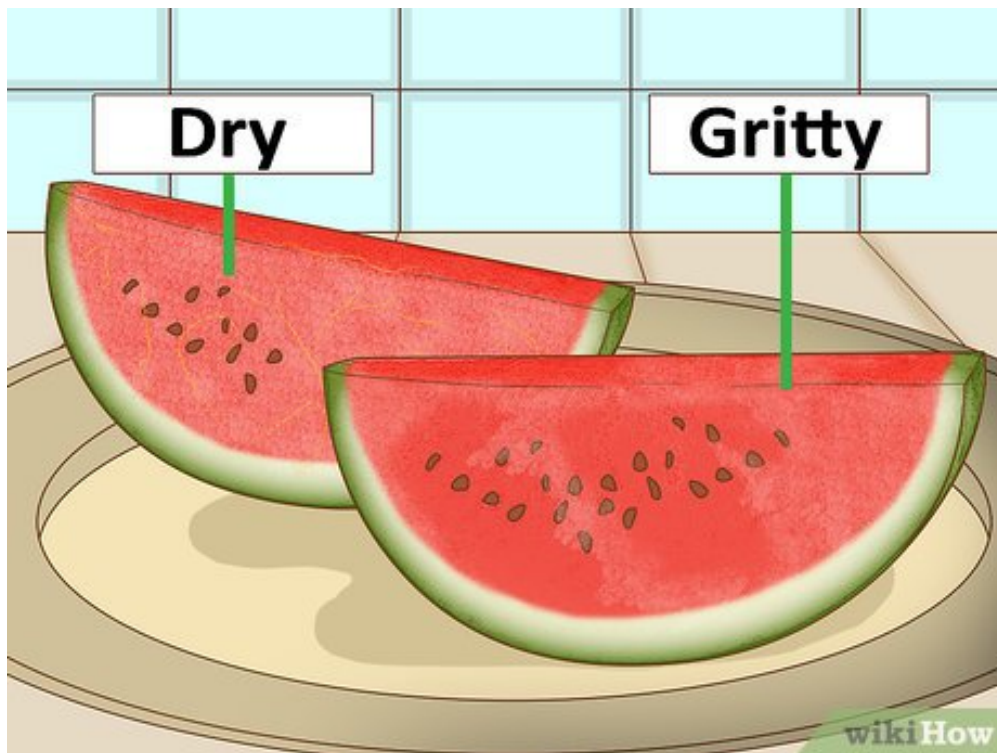


2 Look for a healthy color outside. The watermelon should have either a consistent pine green shade or a striped appearance. Striped watermelons have alternating lime-green and darker pine-colored stripes.[2]



3 Look for a deep pink or red inside. These colors indicate the watermelon is healthy. If your watermelon is a different color (black, for instance), do not eat it.[3]

- Different varieties of watermelon have different internal appearances. Desert King, Tendergold, Yellow Baby, and Yellow Doll watermelons have yellow or orange flesh.[4]



4 Beware of gritty and dry watermelon flesh. When watermelon is no longer good, the crisp flesh will start to shrivel. The flesh might even be pulling away from the seeds.^[5] In other cases, the watermelon might become slimy and mushy.

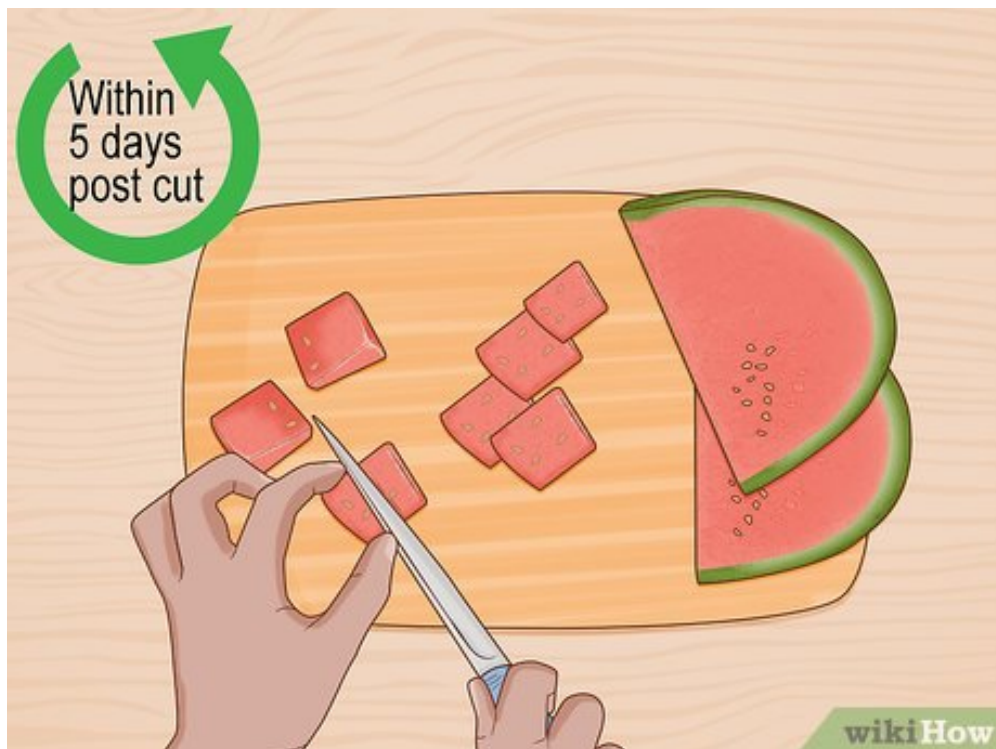


5 Smell the watermelon before cutting into it. A healthy, edible watermelon should smell sweet and fresh. If it smells tangy or sour, it's gone bad and should be thrown away.^[6]

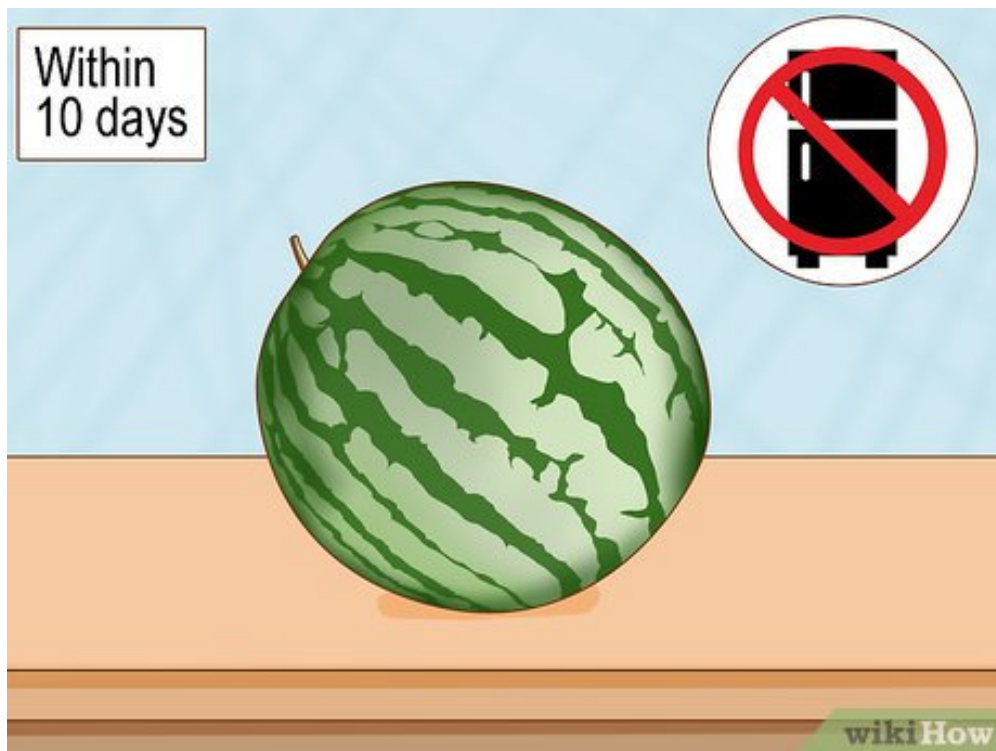
Method 2 of 3: Measuring the Freshness Using Dates



- 1 Use the expiration date.** If you're eating pre-cut watermelon you bought from the market, the container should include an eat-by, best-by, or another expiration date. This date lets you know how long you have until the watermelon goes bad.^[7]



- 2 Eat cut watermelon within five days.** Properly stored, sliced watermelon will stay good three to five days. Make eating it a priority to prevent it from going bad.^[8]

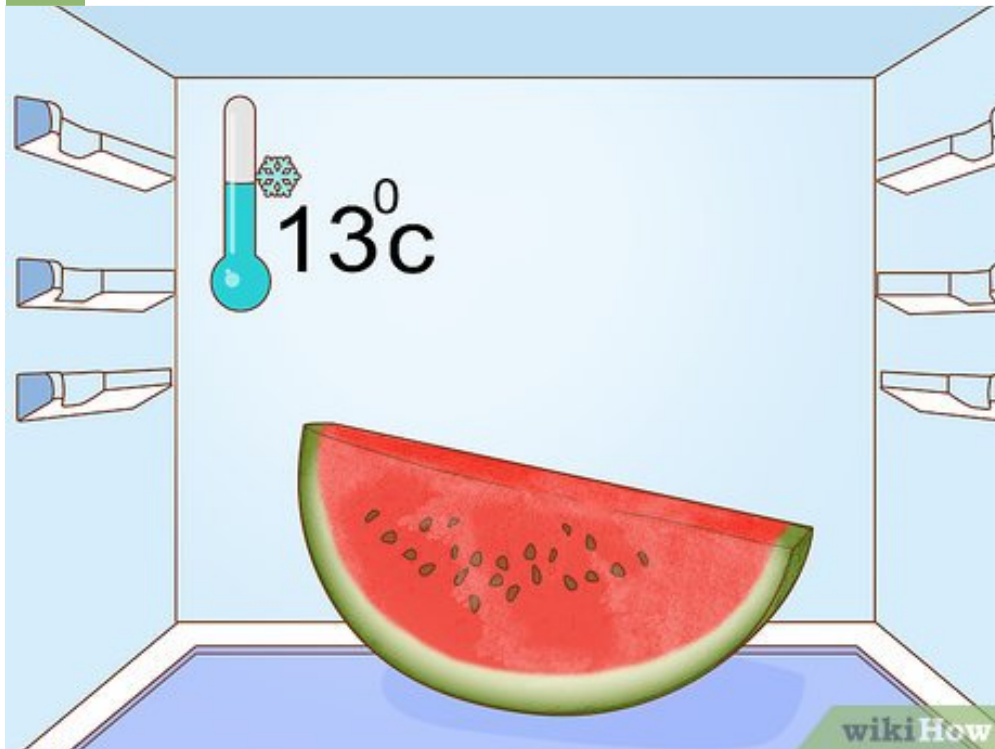


3 Eat unrefrigerated, uncut watermelon within 10 days. After about a week, uncut, unrefrigerated watermelon will start to turn. Eat uncut, unrefrigerated watermelon as soon as possible.^[9]



4 Don't eat refrigerated, uncut watermelon after 2-3 weeks. After about two weeks, refrigerated, uncut watermelon will start to turn. To prevent your uncut, refrigerated watermelon from going bad, eat it within two weeks of purchase.^[10]

Method 3 of 3: Extending the Shelf Life of Watermelon

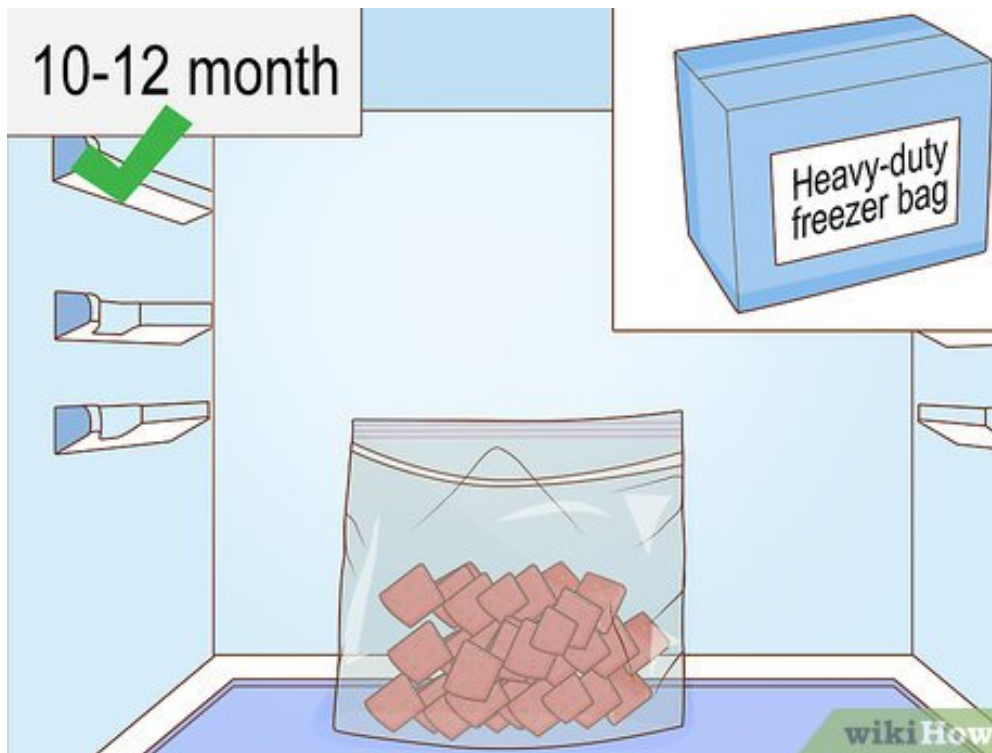


1 Refrigerate your whole or sliced watermelon. Watermelons are typically refrigerated at a temperature of 13 degrees Celsius (55 F). Storing your fruit at 21 Celsius (70 F) will increase its lycopene and beta-carotene content (both of which are important antioxidants).^[11]



2 Store cut watermelon in an airtight container. A resealable bag or container is the best place for watermelon. This will preserve its flavor and freshness.^[12]

- In a pinch, wrap your watermelon tightly in aluminum foil or plastic wrap.^[13]



3 Use caution when freezing watermelon. Some people advise against freezing watermelon altogether, since thawing or cutting open a frozen watermelon piece could cause the juice to drip out.^[14] If you decide to live on the wild side and want to freeze your watermelon, place it in airtight containers or heavy-duty freezer bags. The watermelon will stay good for 10-12 months.^[15]



Community Q&A

Question

Can a watermelon have small worms inside?



Community Answer

Yes, it's possible for there to be small worms of various types inside a watermelon.

Helpful 29 Not Helpful 9

Question

My sliced watermelons have some sort of bubbly thing coming out of them. What is it?



Community Answer

This could indicate your watermelon is overly ripe and needs to be thrown away.

Helpful 24 Not Helpful 8

Question

What if my watermelon is sweeter than it is supposed to be?



Community Answer

This could mean that your watermelon is very ripe or it could have been affected by how it was stored (temperature, humidity, etc.)

Helpful 14 Not Helpful 6

Question

Why does my watermelon taste like grass?



Community Answer

It might be because the watermelon was not transported properly from the farm where it was grown.

Helpful 10 Not Helpful 11

Question

What if my melon smells sweet and tangy?



Community Answer

It may be starting to turn bad. You can try a tiny piece and see if it seems like it is bad or if it is still okay.

Helpful 10 Not Helpful 9

Question

What if the sticker doesn't have an expiration date?



Community Answer

If you see it doesn't have this BEFORE buying it, then you can ask a manager or a worker for help.

Helpful 12 Not Helpful 8

Question

If my watermelon tastes weird, should I throw it away?



Community Answer

Yes, you should throw it away, because it has most likely gone bad or is not ripe. As a general rule, you should throw away anything that tastes "weird" to you. Trust your instincts.

Helpful 11 Not Helpful 7

Question

What does it mean if the inside of the watermelon is hard?



Community Answer

Usually this means it was not ripe enough when they picked it. Watermelons do not ripen further after being picked like other fruits do.

Helpful 14 Not Helpful 6

Question

Is a watermelon bad if it's mushy and has white spots?



Community Answer

If it is mushy and has white spots, the watermelon is in the molding process. Don't eat it.

Helpful 12 Not Helpful 5

Question

How long will my watermelon last in a fridge if it's stored in an airtight container?



Community Answer

An uncut watermelon can be stored for at least two weeks in the refrigerator, but once cut, it's only good for 3 - 5 days in the refrigerator in an airtight container.

Helpful 13 Not Helpful 3

[See more answers](#)

References

1. ↑ <http://refrigerators.reviewed.com/features/what-s-growing-in-my-crisper-drawer>
2. ↑ <http://www.purdue.edu/uns/html4ever/000714.Egel.watermelon.html>
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15. ↑ <http://www.stilltasty.com/Fooditems/index/18665>

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