

Category	Description
Color	Sort them into colors to easily see which vegetables are the same or similar colors. Painters, people making decorations would care about this.
Price	You can group them by price, to see the most expensive to the least expensive clearly. Everyone buying them or selling them would care.
Weight	You can group them by weight, to see the heaviest vegetable to the lightest. If you need a heavier vegetable, or a lighter one, this would be useful.
Location	Group them by location that they were grown in to see where they are coming from. If you want to avoid certain countries' vegetables this would be good.
How they are eaten	Sort them into group based on how you can eat them (cooked, boiled, raw, etc). Benefits anybody eating them.
How they are grown	Sort them into groups based on how they are grown (underground, above ground, on plants, etc). If you are a farmer and want to grow vegetables, this would be very good information to have.
How they taste	Sort them into groups based on how they taste (sweet, bitter, etc). If you like a certain taste, you can easily pick vegetables you like.
How you store them	Group them based on how you would store them (cooler, room temperature, etc). Benefits the people working in grocery stores and warehouses, because they need to know how to store them.
Light sensitivity	Group them based on their light sensitivity level (mushrooms and potatoes are very light sensitive and need to be covered). Benefits the people working in grocery stores and warehouses because they need to be fresh.

Hardness/softness of the skin	Group them based on the hardness or softness of the skin (for grocery store workers, romaine lettuce is very weak and cannot be stacked high, while potatoes are hard and can be stacked)
Type	Types can be root, green, potato, onion, tomato, pepper, etc. Benefits the people working in grocery stores and people in grocery stores buying them since they are all grouped together, and easily distinguishable.
Shelf Life	Group them based on how long they can last without going bad. Benefits people who eat them, and the people who work in grocery stores/warehouses because they can see which ones will go bad the fastest.