



Fruit
Product Sheets

Source:

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Association

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Apples

FRESH

Grades

Washington State

Washington Extra Fancy

Washington Fancy

All Other States

U.S. Extra Fancy

U.S. Fancy

U.S. No. 1

U.S. No. 1 Early – meets standard for U.S. No. 1 but no color requirement

U.S. No. 1 Hail – meets standard for U.S. No. 1 except for hail marks on skin

U.S. Utility

Combination Grades

U.S. Extra Fancy and U.S. Fancy

U.S. Fancy and U.S. No. 1

Unclassified (ungraded)

Grade differences are based primarily on external appearance.

Popular Varieties

Fuji	McIntosh
Gala	Red Delicious
Golden Delicious	Rome Beauty
Granny Smith	Stayman
Idared	Winesap
Janagold	York
Jonathan	

How Packed

40-lb case

In Season

Available year-round, either fresh or from cold storage

Purchasing Tips

- Grading standard of Washington State, where 75% of apples on the market are grown, is used more frequently than U.S. standard.
- Buy apples by count. “Minimum” beside the count means apples are sized as marked or larger.
- Decay developed after storage or in transit affects condition, not grade.

- Apples are washed after harvesting, which removes the natural wax that preserves their shelf life. A food wax is used on the apples to replace the natural wax.
- All apples except “organic apples” have wax added.



Receiving

- Inspect fruit for ripeness; should be firm, crisp, juicy, flavorful; with smooth skin and color typical of variety.
- Reject fruit with bruised or broken skin.

Storing

- Store in refrigerator – 32-36°F/0-2°C, 85-95% relative humidity.
- Keep apples in cartons with lids closed; keep away from strong-flavored and ethylene-sensitive vegetables. Apples absorb odors, give off odors, and produce ethylene gas.
- Typical shelf life is 90 to 240 days if stored under ideal conditions.

Preparation Tips

Wash apples in water the same temperature as the apple to prevent the wax from becoming milky or cloudy.

Standard of Identity Reference

None

Grade Standard Reference

Title 7 CFR 51.300 to 51.306

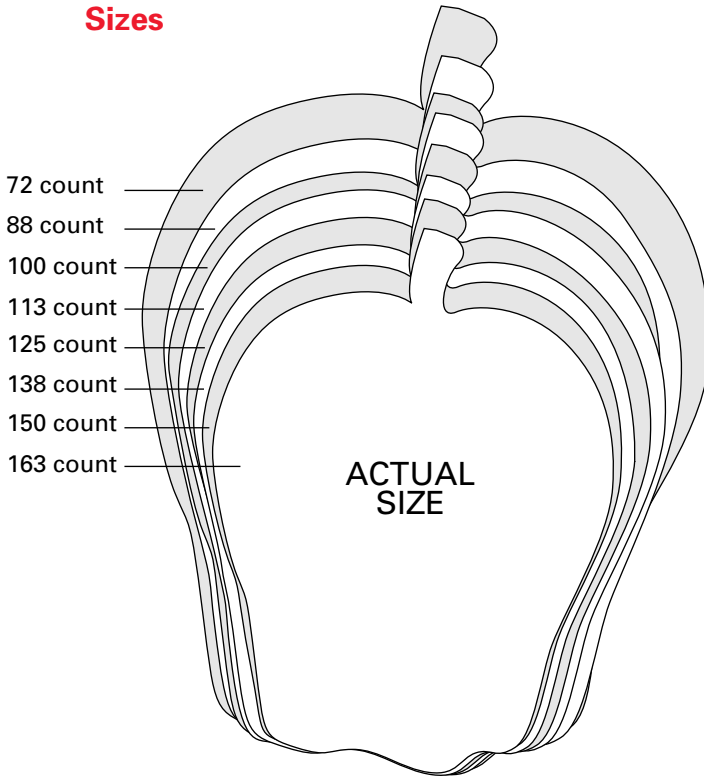
Sample Description

APPLES, FRESH: to be packed to U.S. Fancy Grade standard; Golden Delicious; 100 count.

Apples

FRESH (CONTINUED)

Sizes



Count Size (Number in standard 40-lb box)	Diameter (in inches)
72	3 1/2
88	3 1/4
100	3 1/8
113	3
125	2 7/8
138	2 3/4
150	2 5/8
163	2 1/2

Apples

CANNED

Forms

Sliced

Grades

U.S. Grade A or U.S. Fancy

U.S. Grade C or U.S. Standard

Substandard

(There is no Grade B standard.)

How Packed

#10 cans, 6 per case

Purchasing Tips

- Minimum drained weight 96 oz per can.
- Fruit packed with or without any of the following: Water, salt, spices, nutritive sweetening ingredients (e.g., sugar, corn syrup, dextrose), and other ingredients permitted by U.S. Food, Drug and Cosmetic Act. Product description may state, "no added sugar."
- Solid pack means minimal liquid; most canned apples are solid pack.
- Other apple products available but without a standard of identity or grade standard are apple chips for cobblers and whole apples for baked apples.

Standard of Identity Reference

None

Grade Standard Reference

Title 7 CFR 52.2163

Sample Description

APPLES, CANNED: sliced; to be packed to U.S. Grade C standard; solid pack; 6/10.

Applesauce

CANNED

Forms

Color

Natural
Artificially colored

Flavor

Natural
Flavored
Spiced



Texture

Regular (granular)
Chunky

Grades

U.S. Grade A or U.S. Fancy
U.S. Grade B or U.S. Choice
Substandard
(There is no Grade C standard.)

How Packed

#10 cans, 6 per case

Purchasing Tips

- Net and drained weight are the same; that is, 108 oz.
- Sweetness determines grade and use of product.
- Grade A color, consistency, and flavor recommended for customer acceptance.
- Best applesauce blends several apple varieties to achieve best color, flavor, and consistency.

Standard of Identity Reference

Title 21 CFR 145.110

Grade Standard Reference

Title 7 CFR 52.337

Sample Description

APPLESAUCE, CANNED: to be packed to U.S. Grade A standard; natural color; natural flavor; unsweetened; regular form or style; 6/10.

Apricots

FRESH

Sizes

Medium: 16 per lb
Large: 14 per lb
Extra large: 12 per lb
Jumbo: 10 per lb
Extra jumbo: 8 per lb
84 count per tray pack
96 count per tray pack
108 count per tray pack



Grades

U.S. No. 1
U.S. No. 2

Popular Varieties

Blenheim
Castlebrite (early variety)
Improved Flaming Gold
Katy
Modesto
Patterson
Perfection
Tilton (late variety)
Tracy
Westley

How Packed

24-lb lugs, with count per 1 lb stamped on exterior
2- or 3-layer tray pack, count as listed under sizes

In Season

- May through August
- Peak season: Mid-May and June
- Imports (Chile and southern hemisphere):
November through February

Purchasing Tips

- Most fruit packed 96-count tray pack.
- Fruit should be plump, golden orange color.
- Ripe fruit is fairly firm to slightly soft, will yield to slight pressure.

Apricots

FRESH (CONTINUED)

Receiving

- Inspect fruit for ripeness.
- Reject fruit that is pale yellow or greenish yellow; has dark soft spots, shriveled or broken skin; or is overripe.

Storing

- Refrigerate ripe fruit immediately – 32-36°F/0-2°C, 85-95% relative humidity.
- Store under-ripe fruit at room temperature.
- Handle carefully; fruit bruises and scars easily.

Standard of Identity Reference

None

Grade Standard Reference

Title 7 CFR 51.2925 to 51.2926

Sample Description

APRICOTS, FRESH: to be packed to U.S. No. 1 Grade standard; 96/count only.

Avocados*

FRESH

Sizes:

California: 36, 40, 48, 60 70 and 84 count

Florida: 6,7,8,9,10,12,14,16, 18, 20, and 24 count

Grades:

California:

No U.S. grades given. Generally ordered as #1 or #2.

Florida:

U.S. No. 1

U.S. No. 2

U.S. Combination

Ungraded avocados are called “unclassified.”

Popular Varieties:

Bacon

Florida

Fuerte

Gwen

Hass

Pinkerton

Reed

Zutano

How Packed

California:

Single-layer, 12 1/2 lb. flats

2-layer, 25-lb. lugs

25-lb. volume-fill boxes

37 1/2-lb. RCP's

60 = 90 count

48 = 72 count

Florida:

Single-layer, 13 1/2-lb. flats

2-layer, 27 1/2-lb. lugs

35-lb. cartons

10-lb. natural packs

In Season

Available year-round



Avocados

FRESH (CONTINUED)

Purchasing Tips

- Ordering preconditioned avocados will help prevent unseen ripening.

Receiving

- Inspect fruit for ripeness.
- All varieties should be free of bruises and hard or soft spots.
- Ripe avocados should yield to gentle pressure. Pulp color and texture should be consistent with variety and free of any dark spots or streaks.

Storing

- Store unripe fruit at room temperature.
- Refrigerate ripe fruit.
- Handle carefully; fruit bruises easily.

Standard of Identity

None

Grade Standard Reference

Title 7 CFR 51.3050 to 51.3069

Sample Description

AVOCADOS/ FRESH: to be packed to U.S. No 1 Grade standard; domestic product to be provided when available; to be packed in single-layer flats; 36 count.



Bananas

FRESH

Sizes

Regular
Petite

Grades

No U.S. Grade standard
Companies establish their own grade standard

Popular Varieties

Cavendish



How Packed

40-lb box or carton
regular 100 to 120 count per carton; petite 150 count per carton (may be called portion pack)

In Season

Available year-round

Purchasing Tips

- Specify regular or petite.
- Order by degree of ripeness:

Receiving

- Inspect fruit for ripeness ordered.
- Look for plump fruit; refuse fruit with broken skin, soft spots, or grayish yellow color indicating chill damage.

Storing

- To ripen bananas quickly, store in packing box to trap ethylene gas.
- For slow ripening, open carton and allow ethylene gas to escape; stack crisscross.
- Store in cool area; avoid drafts, heating vents, and motors.
- If bananas aren't used by the time they reach desired degree of ripeness, they may be stored in refrigerator. Skin will turn black but fruit remains edible.
- Average shelf life is 3 to 7 days, depending on temperature and storage conditions.

Standard of Identity Reference

None

Bananas

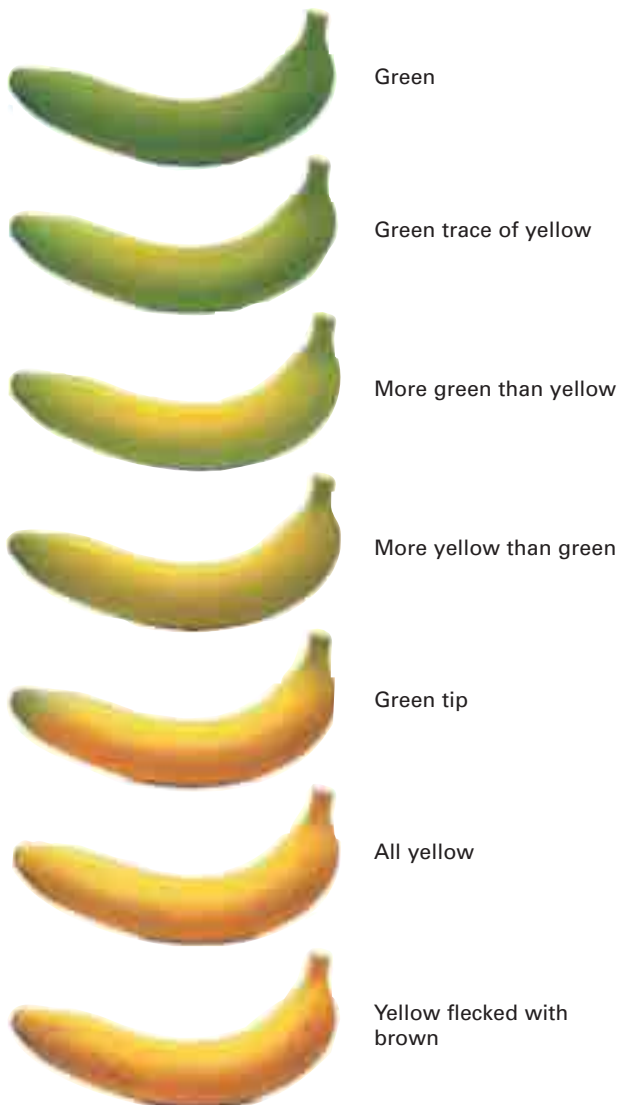
FRESH (CONTINUED)

Grade Standard Reference

None

Sample Description

BANANAS, FRESH: petite; green tips; 150 count.



Blackberries*

FRESH

Grades

U.S. No. 1

U.S. No. 2

Note: Not all blackberries are graded. Ungraded berries are called "unclassified." Differences between grades are based primarily on external appearance.

Popular Varieties

Cherokee (sweet)

Chester (mild/sweet)

Kotata (sweet)

Marion (tart)

Ollalie (sweet)

Texas Brazo (sweet)

Waldo (sweet)

How Packed

Cartons of 12 6-oz. Clamshells

12 1/2-pint containers

Pint containers

In Season

- Domestic Production
June through September
- Import Production
September through March

Purchasing Tips

- Color is the main characteristic to determine grade.
- Imports available off-season but prices may be higher.

Receiving

- Berries should be dry, clean, plump, bright and well colored.
- Avoid leaky, soft, or dull berries or those with caps still attached.

Blackberries*

FRESH (CONTINUED)

Storing

- Store in refrigerator.
- Do not rinse before storing.
- Allow for air circulation.
- Blackberries are very perishable; handle with care and use soon after receiving.

Standard of Identity Reference

None

Grade Standard Reference

Title 7 CFR 51.4270 through 51.4277.

Sample Description

BLACKBERRIES, FRESH: to be packed to U.S. Grade 1 standard; domestic product to be provided when available; to be packed in 1/2 pint containers; growing location to be provided with price quotes.

Blueberries*

FRESH

Size

- Extra Large – less than 90 berries per cup
- Large – 90-129 berries per cup
- Medium – 130-189 berries per cup
- Small – 190-250 berries per cup

Grades

U.S. No. 1

How Packed

- 12 6-oz. and 12 12-oz. dry pints
- Clamshells
- Cello bags
- 5- and 10-lb. cartons



In Season

- Domestic Production
May through November
- Import Production
November through May

Purchasing Tips

- Blueberries do not ripen after harvest.
- Look for deep purple or blue-black color with a silvery sheen.

Receiving

- Quality berries should be firm, plump, and dry.
- Color should be deep purple or blue-black with a silvery sheen or “bloom.”

Storing

- Store in single layer at 32-36°F/0-2°C, 90-98% relative humidity.
- Be sure space is well ventilated.
- Very sensitive to rough handling and temperature fluctuations.

Standard of Identity Reference

None

Grade Standard Reference

Title 7 CFR 51.3475 through 51.3485

Sample Description

BLUEBERRIES, FRESH: to be packed to U.S. Grade No. 1, 12 6-oz. dry pints.

Cantaloupe

FRESH



Sizes

By number in box:

- 9 count (largest)
- 12 count
- 15 count
- 18 count
- 23 count (smallest)

Grades

- U.S. Fancy
- U.S. No. 1
- U.S. Commercial
- U.S. No. 2
- Unclassified (ungraded)

Popular Varieties

Top Mark, PMR45, and hybrid types are most popular

How Packed

40-lb box, counts from 9 to 23

In Season

- Available year-round
- Peak season: June to September

Purchasing Tips

Because cantaloupe is firm when shipped, it usually needs a few days storage at room temperature.

Receiving

- Melon should be well formed; surface covered with raised netting; creamy yellow color; stem missing, leaving shallow depression.
- Reject bruised cantaloupe; melons that are green or soft or have deep cracks in rind.

Storing

- Check for ripeness. Ripe cantaloupe has typical odor, and stem end yields to gentle pressure. Store ripe cantaloupe in refrigerator and use as soon as possible – 32-36°F/0-2°C, 85-95% relative humidity.
- Store unripe cantaloupe at room temperature 3 or 4 days until ripe.
- Cantaloupe produces ethylene gas. Store away from lettuce and other ethylene-sensitive fruits and vegetables.
- Store cut cantaloupe away from other foods to avoid odor transfer.

Preparation Tips

- Hold cut melon under refrigeration until served. Serve within 4 hours.
- Quality deteriorates when ripe cantaloupe has warmed to room temperature.

Standard of Identity Reference

None

Grade Standard Reference

Title 7 CFR 51.475 to 51.479

Sample Description

CANTALOUPE, FRESH: to be packed to U.S. No. 1 standard; 42 lb box; 23 count.

Cherries, Sweet

FRESH



Sizes

9, 9.5, 10, 10.5, 11, 11.5, and 12 row

Grades

U.S. No. 1

U.S. Commercial

Note: Differences between grades are based primarily on external appearance. Individual growing areas may also set their own grades.

Popular Varieties

Bing

Chelan

Lambert

Lapins

Rainier

Sweetheart

How Packed

11- to 20-lb. cartons or lugs

32-lb. crates

In Season

- Domestic Production
May through August
- Import Production
December

Purchasing Tips

- Purchase cherries with green stems intact.
- Look for smooth plump skins.
- Avoid cherries with dull color or shriveling, dark stems.

Receiving

- Inspect for quality – plump smooth skins, bright red color
- Reject cherries with blemishes, rotted or mushy skins.
- Reject either hard or light-colored cherries.

Storing

- Store in refrigerator at 32-36°F/0-2°C, 90-98% relative humidity.
- Keep separated from foods with strong odors.
- Cherries bruise easily; handle with care.

Standard of Identity Reference

None

Grade Standard Reference

Title 7 CFR 51.2646 through 51.2660

Sample Description

CHERRIES, FRESH: to be packed to U.S. Grade 1 standard; 11-lb. carton.

Citrus Salad Mix

FRESH CUT



How Packed

1-gal containers, 4 per case

In Season

Available year-round

Purchasing Tips

- Some packers call their product "salad mix with citrus."
- Mix usually includes grapefruit sections, orange sections, pineapple, and grapes.

Receiving

- Inspect for quality. Reject product that is discolored.
- Check code date for freshness.

Storing

- Store immediately in coldest part of refrigerator. Any break in the cold chain lowers quality and storage time.
- Keep containers sealed until ready to use.

Standard of Identity Reference

None

Grade Standard Reference

None

Sample Description

CITRUS SALAD MIX, FRESH CUT: mix of fresh fruit to be grapefruit and orange sections, pineapple and grapes; code dated; 4/1 gal.

Dates*



Grades

U.S. Grade A
U.S. Grade B
U.S. Grade C

Popular Varieties

Deglet Noor – semi-dry, amber colored
Halawy – soft with sweet flavor
Khadrawy – soft, dark brown colored
Zahidi – semi-dry, golden colored

How Packed

7-oz. plastic cups holding whole dates
8-oz. plastic cups holding pitted dates
15-lb. boxes

In Season

- Domestic Production
August through December
- Import Production
January through December

Purchasing Tips

- Halawy and khadrawy varieties exhibit a soft texture.
- Deglet noor and zahidi varieties are semi-dry and firm
- Avoid dates that show crystallization of sugars or physical defects.

Dates

(CONTINUED)

Receiving

- Good quality dates should be well colored and moist.
- Reject dates with discoloration or molding.
- Reject dates with a crystal-like sugar film.

Storing

- Store in refrigerator
- Store at 32-36°F/0-2°C, 90-98% humidity
- Maintain high humidity to prevent shriveling.
- Maintain low temperature to maintain flavor, aroma and general quality.

Standard of Identity

None

Grade Standard Reference

Title 7 CFR 52.1001 through 52.1011

Sample Description

DATES: pitted, to be packed to U.S. Grade A standard, domestic product provided when available, 8-oz. plastic cups.

Dried Fruit

Grades

- U.S. Grade A
- U.S. Grade B
- U.S. Grade C

Popular Varieties

- Dried Apricots
- Dried Figs
- Dried Peaches
- Dried Pears
- Dried Plums
- Raisins

How packed

- Consumer cartons
- Film bags
- Plastic cups
- Bulk

In Season

Available year-round.

Purchasing Tips

- Specify desired product.
- May be stored in proper conditions for longer than fresh product.

Receiving

- Good quality dried fruit should be well colored.
- Avoid dried fruit that is darkened, moldy or insect damaged.

Storing

- Short-term storage should be at 45-50°F/7-10°C and 85-95% humidity.
- For storage beyond 7 days, reduce humidity to 65-70%

Standard of Identity

None

Dried Fruit*

(CONTINUED)

Grade Standard Reference

Dried Apricots – Title 7 CFR 52.5761 through 52.5773

Dried Figs – Title 7 CFR 52.1021 through 52.1030

Dried Peaches – Title 7 CFR 52.5801 through 52.5810

Dried Pears – Title 7 CFR 52.5841 through 52.5849

Dried Plums – Title 7 CFR 52.3181 through 52.3188

Raisins – Title 7 CFR 52.1841 through 52.1858

Sample Description

Raisins: to be packed to U.S. Grade A standard, 2 lb. film bag

Fruit Salad Mix

FRESH CUT



How Packed

1-gal packages, 4 per case

In Season

Available year-round

Purchasing Tips

Mix should be specified; the usual mix includes cantaloupe, honeydew, pineapple, and grapes.

Receiving

- Inspect for quality. Reject product that is discolored.
- Check code date for freshness.

Storing

- Store immediately in coldest part of refrigerator. Any break in the cold chain lowers quality and storage time.
- Keep containers sealed until ready to use.

Standard of Identity Reference

None

Grade Standard Reference

None

Sample Description

FRUIT SALAD MIX, FRESH CUT: mix of fresh fruit to be cantaloupe, honeydew, pineapple and grapes; code dated; 4/1 gal.

Fruits for Salad

CANNED

Grades

U.S. Grade A or U.S. Fancy
U.S. Grade B or U.S. Choice
Substandard
(There is no Grade C standard.)

How Packed

#10 cans, 6 per case

Purchasing Tips

- Specify packing medium: Extra heavy syrup, heavy syrup, light syrup, fruit juice, water.
- Minimum drained weight 64.5 oz per can.
- Grade B most popular and lower in cost.
- Product should contain six fruits in following proportions:
 - Apricots, peeled or unpeeled, quarters or halves – 15% to 30%
 - Peaches, quarters or slices, peeled – 23% to 46%
 - Pears, quarters or slices, peeled – 19% to 38%
 - Pineapple, wedge-shaped, segments from slices – 8% to 16%
 - Cherries, red, artificially colored, whole – 3% to 8%
 - Grapes, natural seedless, whole – 6% to 12%

Standard of Identity Reference

None

Grade Standard Reference

Title 7 CFR 52.3832

Sample Description

FRUITS FOR SALAD, CANNED: to be packed to U.S. Grade B standard; fruit juice packing medium; 6/10.

Fruit Cocktail

CANNED

Grades

U.S. Grade A or
U.S. Fancy
U.S. Grade B or
U.S. Choice
Substandard
(There is no Grade C standard.)



How packed

#10 cans, 6 per case

Purchasing tips

- Specify packing medium: Extra heavy, heavy, light, fruit juice and water, fruit juice, or artificially sweetened.
- Should contain fruits in not less nor more than the following percentages:
 - 30% to 50% diced peaches, any yellow variety
 - 25% to 45% diced pears, any variety
 - 6% to 16% diced pineapple, any variety
 - 6% to 20% whole grapes, any seedless variety
 - 2% to 6% cherry halves, any light sweet or artificial red variety
- Minimum drained weight is 71.15 oz per #10 can.
- Grade B is highest grade packed by many processors.
- Less expensive alternative is fruit mix that contains only peaches, pears, and grapes (no pineapple or cherries).

Standard of Identity Reference

Title 21 CFR 145.135 to 145.136

Grade Standard Reference:

Title 7 CFR 52.1052

Sample Description

FRUIT COCKTAIL, CANNED: to be packed to U.S. Grade B standard; light syrup; 6/10.

Grapefruit

FRESH

Sizes

By number in container:

27 count (largest)
32 count
36 count
40 count
48 count
56 count
64 count (smallest)

Grades

Arizona and California

U.S. Fancy
U.S. No. 1
U.S. No. 2
U.S. Combination
U.S. No. 3
Unclassified (ungraded)

Florida

U.S. Fancy
U.S. No. 1
U.S. No. 1 Bright
U.S. No. 1 Golden
U.S. No. 1 Bronze
U.S. No. 1 Russet
U.S. No. 2
U.S. No. 2 Bright
U.S. No. 2 Russet
U.S. No. 3
Unclassified (ungraded)

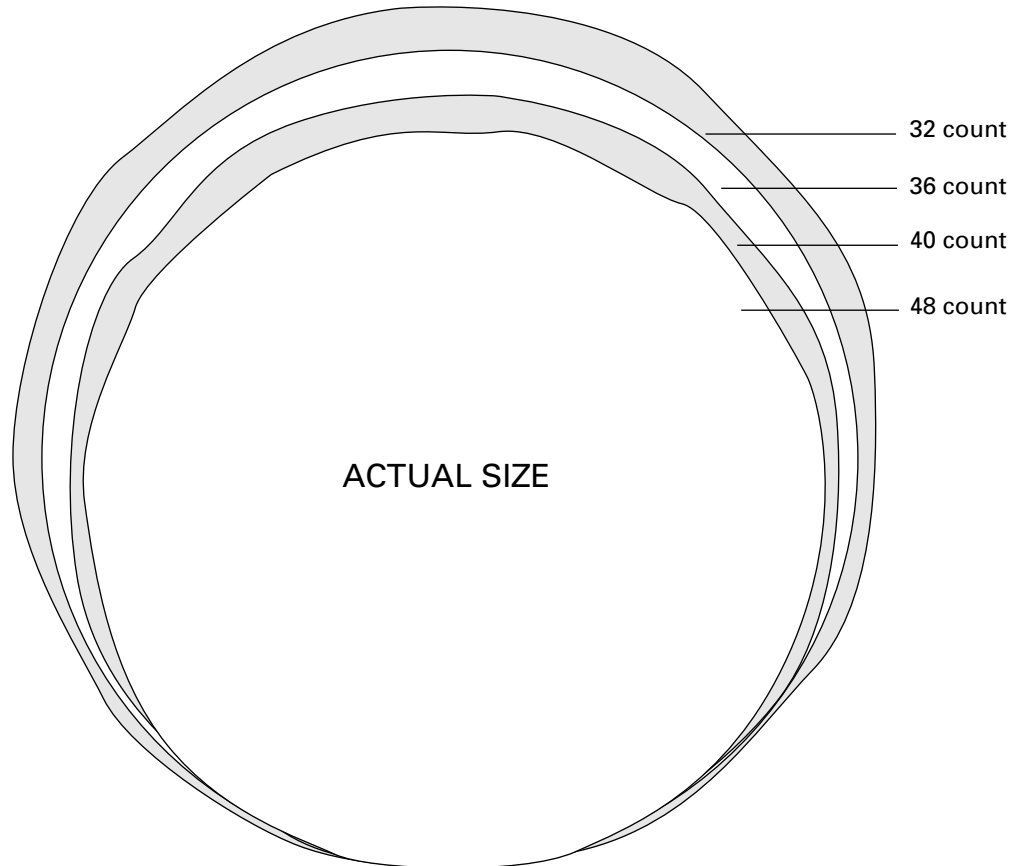
All Other States

U.S. Fancy
U.S. No. 1
U.S. No. 1 Bright
U.S. No. 1 Bronze
U.S. Combination
U.S. No. 2
U.S. No. 2 Russet
U.S. No. 3
Unclassified (ungraded)

Popular Varieties

Red or pink flesh: Ruby

White flesh: Marsh (seedless) and Duncan



How Packed

Arizona and California: 34-lb to 35-lb carton

Florida: 4/5 bushel cartons

Texas: 20 and 40-lb carton

Availability

- Arizona/California: year round
- Peak Florida: September to June
- Texas: October to May

Purchasing Tips

- Grapefruit is picked ripe; ready to eat when received.
- Russetting (see grades) refers to brown spots caused by mites sucking the skin. Only the skin is affected; flesh is same quality as grapefruit of the same grade.
- Ripe grapefruit may develop green color in warm temperature. Interior quality is not affected.
- Most popular sizes are medium, from 32 to 48.

Grapefruit

FRESH (CONTINUED)



Receiving

- Inspect for quality: Heavy for size; firm, well-shaped; thin skin.
- Reject fruit soft to touch, with mold or rot, or light in weight.

Storing

- Store at room temperature for use within a few days.
- To keep for 4 to 6 weeks, store at above refrigerated temperature and below room temperature – 45-50°F/7-10°C, 85-95% relative humidity.

Standard of Identity Reference

None

Grade Standard Reference

Title 7 CFR 51.620 to 51.627; 51.750 to 51.759 and 51.925 to 51.930

Sample Description

GRAPEFRUIT, FRESH: to be packed to U.S. No. 1 Grade standard; size 40; Ruby red; 34 to 40 lb carton

Grapes

FRESH



Grades

U.S. Extra Fancy Table
U.S. Fancy Table
U.S. No. 1 Table
U.S. No. 1 Institutional

Popular Varieties

Blue-Blacks: Beauty (seedless varieties are Autumn Royal, Fantasy and Marroo)

Greens: Seedless varieties are Perlette, Thompson, and Superior

Reds: Seedless varieties are Flame and Ruby

How Packed

Bulk: 10-, 18-, 23-, and 28-lb lugs or cartons
Pre-portioned: 4-oz bags, 12 per box; and 16-oz bags, 15 per box

In Season

• Domestic Production

(grown mostly in California):

Greens: May through December

Reds: June through December

Blacks: June through January

• Import Production

(grown mostly in Chile):

Greens: December through April

Reds: December through May

Blacks: December through April

Grapes

FRESH (CONTINUED)

Purchasing Tips

- Color is the main characteristic to determine grade.
- Domestic grapes are packed in 23-lb lugs; Chilean imported grapes in 18-lb lugs.

Receiving

- Color:
 - Blue or black should be rich, dark color.
 - Greens should be green with yellow tint.
 - Reds should be primarily red.
- Grapes should be plump, not wrinkled.
- Grapes should be firmly attached to green, flexible stem. When grapes fall off stem, they are overripe.
- Discolored grapes indicate exposure to sunlight.

Storing

- Store in refrigerator – 32-36°F/0-2°C, 90-98% relative humidity.
- Stack boxes gently and allow for air circulation.
- Store away from strong-smelling, ethylene-producing items such as broccoli, cabbage, and onions.
- Do not store in front of fan or other strong air current.
- Do not rinse before storing.

Standard of Identity Reference

None

Grade Standard Reference

Title 7 CFR 51.880 to 51.885

Sample Description

GRAPES, FRESH: green variety; to meet Grade standard for U.S. No. 1; 23 lb lugs when in season, other times of year 18 lb pack.

Honeydew

FRESH

Sizes

By number in 30-lb carton:

- 4 count (largest)
- 5 count
- 6 count
- 8 count
- 9 count
- 10 count
- 12 count (smallest)

Grades

- U.S. No. 1
- U.S. Commercial
- U.S. No. 2
- Unclassified (ungraded)

How Packed

30-lb carton for 4 to 12 count

In Season

Peak season: May to December

Purchasing Tips

- Best melons are 4 and 5 count size.
- U.S. No. 1 Grade recommended.
- Imports available off season, but quality is uncertain and price higher.

Receiving

- Melon should be heavy and well shaped.
- Handle carefully; honeydew bruises easily.

Storing

- Check for ripeness. Ripe honeydew rind is creamy color; blossom end is soft; has ripe odor. Store ripe honeydew in refrigerator and use as soon as possible – 45-50°F/7-10°C.
- Store firm (unripe) honeydew at room temperature, then use immediately or refrigerate.
- Honeydew produces ethylene gas. Store away from lettuce and other ethylene-sensitive fruits and vegetables.

Honeydew

FRESH (CONTINUED)

Standard of Identity Reference

None

Grade Standard Reference

Title 7 CFR 51.3740 to 51.3743

Sample Description

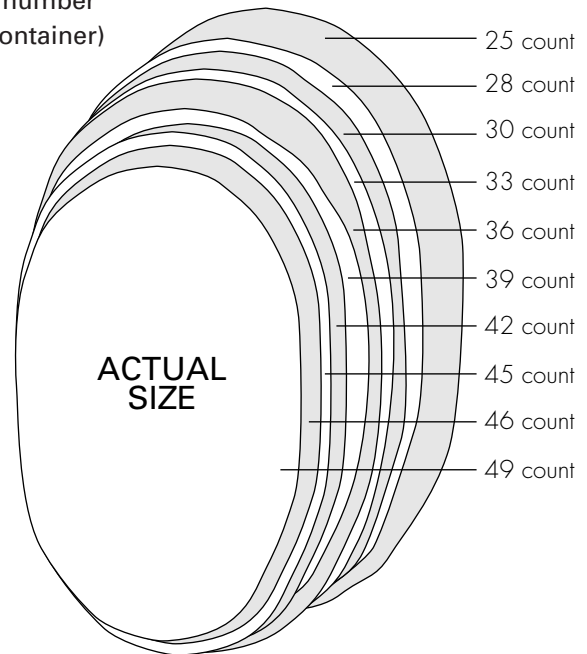
HONEYDEW, FRESH: to be packed to U.S. No. 1 standard; 30 lb box; size 4 or 5.

Kiwifruit

FRESH

Sizes

(By number in container)



Grades

U.S. Fancy

U.S. No. 1

U.S. No. 2

Popular Varieties

Hayward

How Packed

7 1/2-lb single-layer flats (California)

8-lb single-layer flats (New Zealand)

22- to 25-lb loose-fill cartons

In Season

- Available year-round
- California peak season: November through April
- New Zealand peak season: August and September
- Chile peak season: April through June

Kiwifruit

FRESH (CONTINUED)

Purchasing Tips

- Export grade is the top grade from country where grown.
- Layer flats should be ordered by count; loose-fill ordered by lb.
- 30 to 42 count are the usual sizes.

Receiving

- Fruit should be plump, unwrinkled, and show no signs of damage.
- Ripe fruit gives to gentle pressure; unripe fruit is firm to touch.

Storing

- Ripe fruit: Store in coldest part of refrigerator – 32-36°F/0-2°C, 90-98% relative humidity.
- Unripe fruit: Store at room temperature 3 to 5 days before serving.
- Do not store near ethylene-producing fruits: Bananas, tomatoes, apples, melons, and pears.

Standard of Identity Reference

None

Grade Standard Reference

Title 7 CFR 51.2335

Sample Description

KIWIFRUIT: 33 count; to be packed to U.S. No. 1 Grade standard; domestic product to be provided when available; to be packed in single-layer flats; growing location to be provided with price quotes.



Lemons*

FRESH

Sizes

75-, 95-, 115-, 140-, 165-, 200-, and 235-count

Grades

U.S. No. 1
U.S. Export No. 1
U.S. Combination
U.S. No. 2



How Packed

40-lb cartons
10-lb. mini-pack cartons
8-lb. consumer cartons
2-, 3-, and 5-lb. bags

In Season

Available year-round

Purchasing Tips

- Purchase thinner-skinned fruit.
- Look for smooth, firm skins and bright color.

Receiving

- Lemons should be firm, heavy for size and have thin smooth skins.
- Check ripe fruit for pleasant citrus fragrance.
- Reject lemons with bruised, discolored, pitted or wrinkled skins.

Storing

- Store in cooler at 45-50°F/7-10°C, 85-95% relative humidity
- Maintain adequate air ventilation.
- Keep cartons off the floor.
- Store away from foods with strong odors and ethylene-producing fruits.

Standard of Identity

None

Grade Standard Reference

Title 7 CFR 51.2795 through 51.2821

Sample Description

LEMONS, FRESH: to be packed to U.S. No. 1 Grade standard, 165-count.

Mangoes*

FRESH

Sizes

6-, 10-, 12-, 14-, 16, 18-, and 20-count

Grades

No U.S. grades given.

Popular Varieties

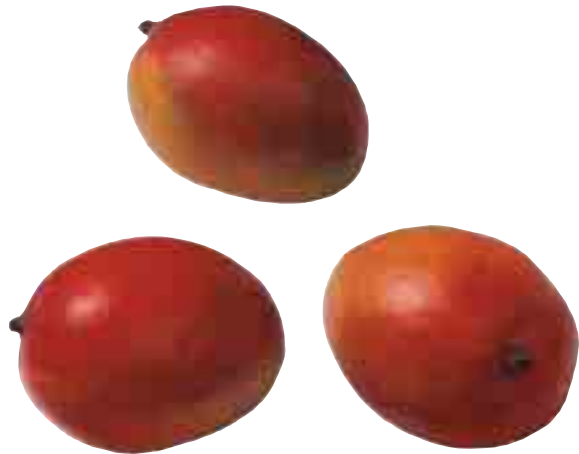
Tommy Atkins – red or yellow when ripe

Keitt – stays green when ripe, may have slight yellow blush

Ataulfo – remains yellow when ripe

Hayden – yellow with an orange or red blush when ripe

Kent – turns yellow or remains green with few hints of color when ripe



How Packed

Single-layer tray packs

40-lb. cartons

In Season

- Domestic Production
May through September
- Import Production
Year-round

Purchasing Tips

- Ripe fruit yields to gentle pressure and emits a fruity aroma.
- Depending on variety, skin turns from green to yellow-green or yellow with red blush as it ripens.

Receiving

- Unripe mangoes should be fairly firm with green skin.
- Fruit should be well shaped and free of bruises or blemishes.
- Avoid shriveled or discolored fruit or those with soft spots.

Storing

- Ripen fruit at room temperature or in cooler at 50-70°F/13-21°C, 85-95% relative humidity.
- Keep away from ethylene producing fruit.
- Refrigerate ripe mangoes at 45-50°F/7-10°C, 85-95% relative humidity

Standard of Identity

None

Grade Standard Reference

No grade standard exists

Sample Description

MANGOES, FRESH: partially ripened, blemish free, 12 count.

Melons

FRESH

Sizes

By number in carton:

- 4 count (largest)
- 5 count
- 6 count
- 7count
- 8 count
- 9 count
- 10 count
- 12 count (smallest)

Grades

Unclassified (ungraded)

Popular Varieties

Casaba: Round, yellow rind, white flesh, sweet, juicy

Crenshaw: Pointed at stem end, golden greenish rind, golden pink flesh, mild, sweet

Juan Canary: Oblong, yellow rind, white flesh, sweet

Persian: Round, rind like cantaloupe, pink-orange flesh, delicate flavor

Santa Claus: Oblong, about 6 lb, green-gold rind with some netting, light green flesh, honeydew flavor

How Packed

30-lb carton

In Season

- July to October, domestic
- November to March, imports

Purchasing Tips

- Sizes 4 and 5 count are most popular.
- Medium size is 7- to 8-inch diameter.

Receiving

- Melon should be heavy for size, well shaped, rind color typical of variety; ripe melon fragrant and slightly soft at stem end.
- Reject melons that are bruised, light for size, or have off color.

Storing

- Check for ripeness. Store firm, unripe melons at room temperature until ripe, then use immediately or refrigerate.
- Store cut melon away from other foods to avoid odor transfer.
- Ripe melon that has warmed to room temperature should be discarded.

Preparation Tips

Hold cut melon in refrigerator until served.

Standard of Identity Reference

None

Grade Standard Reference

None

Sample Description

MELON, SANTA CLAUS, FRESH: 30 lb; 5 count.



Nectarines

FRESH



Sizes

By number in container:

48 count (largest)
56 count
64 count
72 count
80 count
88 count
96 count (smallest)

Grades

U.S. Fancy
U.S. Extra No. 1
U.S. No. 1
U.S. No. 2
Unclassified (ungraded)

Popular Varieties

Clingstone: Flame Kist, Fairlane, Red Jim

Freestone: May Grand, Fantasia, Summer Grand

How Packed

25-lb loose-fill cartons
22-lb 2-layer tray pack
18-lb 2-layer tray pack (Chile)
Single layer tray packs

In Season

May to October

Purchasing tips

- Nectarines are smooth-skinned peaches.
- Closed container must show numerical count or minimum diameter.

Receiving

- Inspect for quality. Nectarines should be plump, smooth, unblemished; have rich color, slight softening along seam.
- Reject fruit with shriveled skin, bruises, or rotting spots.

Storing

- Check for ripeness. Ripe nectarines give to gentle pressure and are fragrant. Refrigerate ripe fruit in coldest part of refrigerator. Do not refrigerate unripe fruit.
- To ripen, store at room temperature – 55-70°F/13-21°C.

Standard of Identity Reference

None

Grade Standard Reference

Title 7 CFR 51.3145 to 51.3149

Sample Description

NECTARINES, FRESH: to be packed to U.S. Extra No. 1 Grade standard; freestone; 56 count; 25 lb carton.



Oranges

FRESH

Federal Sizing

Large: Diameter 3½ inch or more, weight 326 gm or greater

Medium: Diameter 3¼ to 2¾ inch, weight 315 to 325 gm

Small: Diameter 2½ inch or less, weight 150 to 314 gm

Grades

Arizona and California

U.S. Fancy

U.S. No. 1

U.S. Combination

U.S. No. 2

Unclassified (ungraded)

Florida

U.S. Fancy

U.S. No. 1 Bright

U.S. No. 1

U.S. No. 1 Golden

U.S. No. 1 Bronze

U.S. No. 1 Russet

U.S. No. 2 Bright

U.S. No. 2

U.S. No. 2 Russet

U.S. No. 3

Unclassified (ungraded)

All Other States

U.S. Fancy

U.S. No. 1

U.S. No. 1 Bright

U.S. No. 1 Bronze

U.S. Combination

U.S. No. 2

U.S. No. 2 Russet

U.S. No. 3

Unclassified (ungraded)

Popular Varieties

Cara Cara (Red Navel)

Hamlin

Navel

Temple

Valencia



How Packed

4/5 bushel carton (Florida and Texas)

20 and 40-lb carton (Arizona and California)

40-lb carton (standard)

In Season

Peak season: December to May

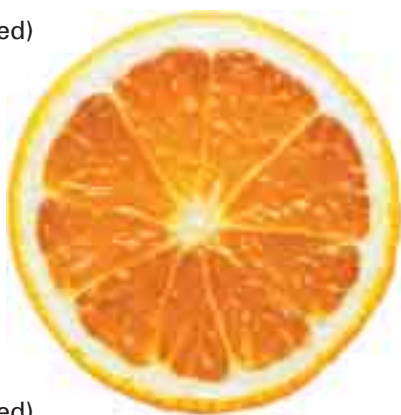
Available year round

Purchasing Tips

- Valencia is a good juice orange but not as easy to peel for eating as other varieties.
- Navel and Temple are good eating oranges.
- California and Arizona fruit has thick skin; Florida and Texas fruit is thinner skinned.
- Florida and Texas fruit often has browning or russetting caused by mites; doesn't affect flesh or flavor. Sold as less expensive "russet" grade.
- Florida and Texas ripe fruit is subject to "greening" when warm weather causes chlorophyll to return to peel. Flavor and quality are not affected. Fruit with orange color added to cover the greening must be labeled "color added."
- USDA sets and enforces standards of sugar and acid content in fruit. Oranges ripen on the tree and are picked ripe.
- Extra large fruit may lack flavor and sweetness and contain more acid.
- Popular sizes for eastern oranges are 64, 80, 100, and 125; western 72, 88, 113, and 138.

Receiving

- Inspect for quality: Heavy for size, firm, good color, fine texture.
- Reject fruit with soft spots or mold.



Oranges

FRESH (CONTINUED)

Storing

Store in warmest part of refrigerator – 45-50°F/7-10°C, 85-95% relative humidity.

Preparation Tips

Steam oranges 2 to 4 minutes for easier peeling.

Standard of Identity Reference

None

Grade Standard Reference

Title 7 CFR 51.681 to 51.688; 51.1140 to 51.1151, and 51.1085 to 51.1089

Sample Description

ORANGES, FRESH: to be packed to U.S. No. 1 Grade standard; navel; size 125 or 113; 38 to 45 lbs.

Sizes

Arizona and California

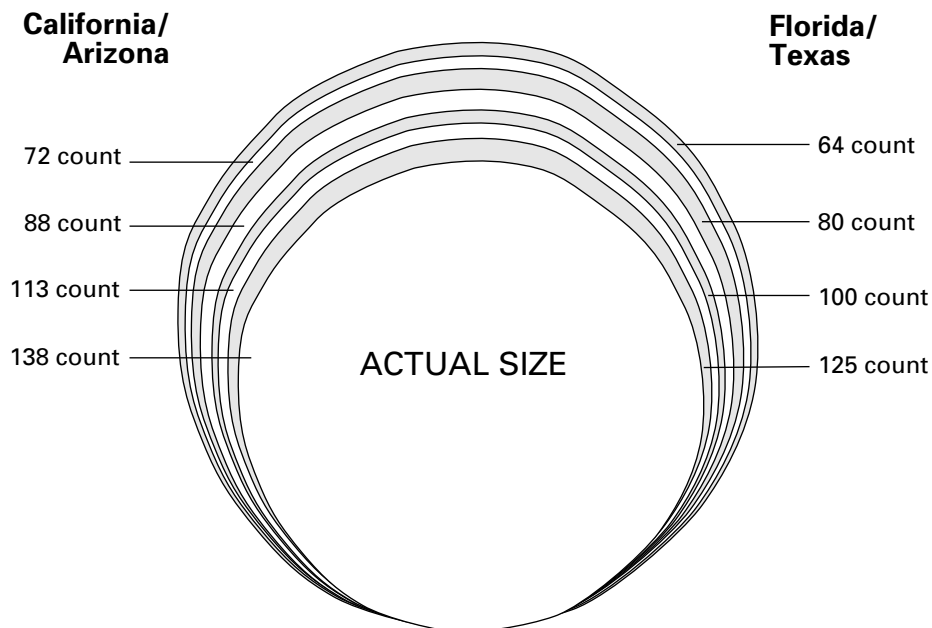
By number in 7/10 bushel:

- 48 count (largest)
- 56 count
- 72 count
- 88 count
- 113 count
- 138 count
- 163 count (smallest)

Florida and Texas

By number in 7/10 bushel:

- 56 count (largest)
- 64 count
- 80 count
- 100 count
- 125 count
- 144 count (smallest)



Oranges, Mandarin

CANNED

Forms

Whole (intact segments)
Broken (segments half original size or larger)
Pieces (small portions of segments)

Sizes

(Whole segments only)
Large: 20 or fewer segments per 3 1/3 oz
Medium: 21 to 35 segments per 3 1/3 oz
Small: 36 or more segments per 3 1/3 oz
Mixed: 2 or more sizes per can

Grades

There is no U.S. Grade standard.

How Packed

#10 cans, 6 per case

Purchasing Tips

- Large volume purchasers may use USDA's authorized Commercial Item Description (CID) A-A-20119.

Summary:

Product prepared from variety *Citrus reticulata blanco*.

Color of product to be rich yellow or orange.

Packing medium shall be suitable and reasonably clear.

Drained weight 55% of can capacity for whole segments, 58% for broken segments or pieces.

Forms and sizes as shown above.

- Specify product form, size, and packing medium (water, citrus juice, mixed citrus juice, water and citrus juice, syrup).



Standard of Identity Reference

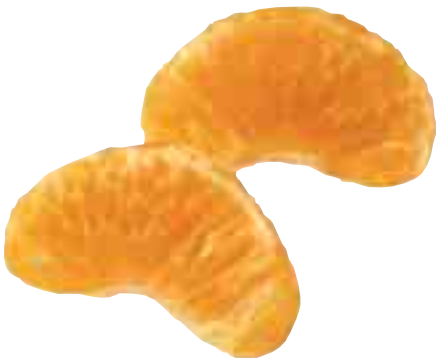
None

Grade Standard Reference

None

Sample Description

ORANGES, MANDARIN, CANNED: to be packed to standard of Commercial Item Description A-A-20119; whole and broken fruit segments; medium size; citrus juice medium; 6/10.



Papayas*

FRESH

Sizes

6-, 8-, 10-, and 12-count

Grades

No U.S. grades given.

Popular Varieties

Kapoho
Sunrise
Waimanalo

How Packed

10-lb. cartons

In Season

Available year-round

Purchasing Tips

- Papayas are shipped while still green to prevent damage from rough handling.
- Papaya is ripe and ready to eat when it yields to gentle palm pressure.

Receiving

- Fruit should be firm with unblemished skins, regardless of degree of ripeness.
- Reject papayas with large dark spots on peel.
- Reject those that are soft, moldy, or leaking at the stem end.

Storing

- Store at 60-65°F/16-18°C, 85-95% relative humidity.
- Handle with care to avoid damage.
- Do not store papayas below 45°F/7°C.

Standard of Identity Reference

None

Grade Standard Reference

No grade standard exists.

Sample Description

PAPAYAS, FRESH: partially ripened, blemish free, 6-count



Peaches

FRESH

Grades

U.S. Fancy
U.S. Extra No. 1
U.S. No. 1
U.S. No. 2
Unclassified
(ungraded)

Popular Varieties

Clingstone
Freestone

How Packed

25 and 30-lb volume-fill boxes ($\frac{3}{4}$ bushel)
Double-layer tray pack, about 22 lbs
25-lb loose-fill lugs ($\frac{1}{2}$ bushel)
Single-layer tray pack

In Season

Peak season: May to September

Purchasing Tips

- Closed container must show numerical count or minimum diameter. Order Western peaches by count, Eastern by diameter.
- Industry considers "standard pack" $\frac{3}{4}$ -bushel or $\frac{1}{2}$ -bushel baskets.
- Most fresh peaches are freestone variety.
- Bid unit should be per lb.

Receiving

- Inspect for quality: Should be firm or firm ripe, creamy or yellowish color.
- Reject green, bruised, discolored or soft peaches.

Storing

- Check for ripeness. If firm, hold at room temperature until ripe, serve immediately or refrigerate and use as soon as possible. Store no longer than 1 week.
- Do not wash until ready to serve.

Standard of Identity Reference

None



Peaches

FRESH (CONTINUED)

Grade Standard Reference

Title 7 CFR 51.1210 to 51.1214

Sample Description

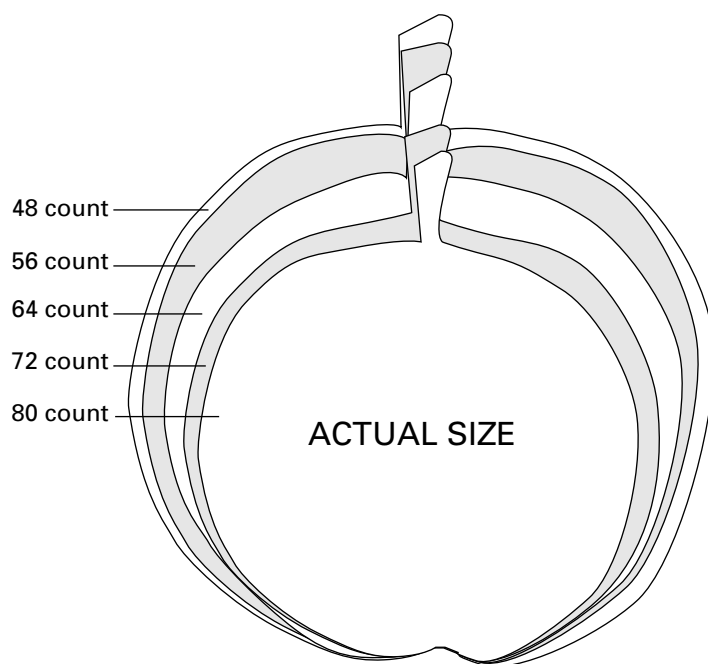
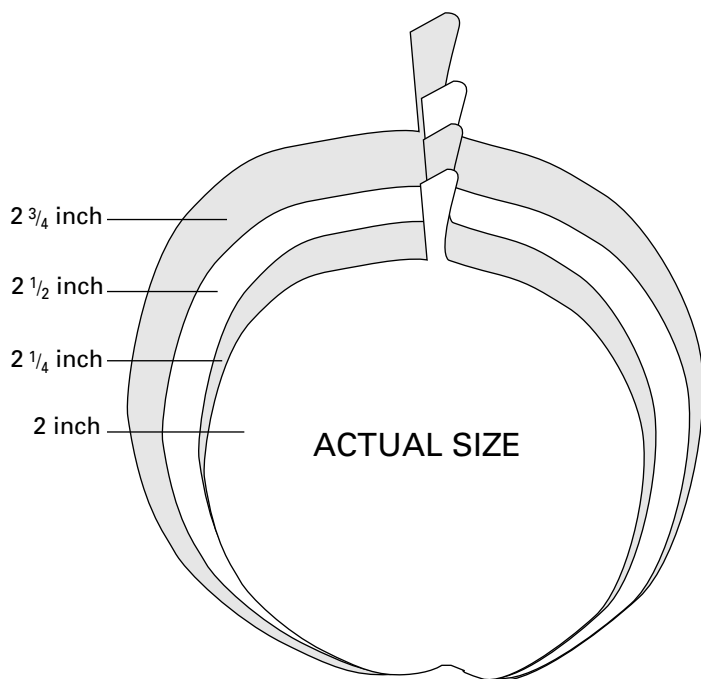
PEACHES, FRESH: to be packed to U.S. Extra No. 1 Grade standard; freestone; loose-fill box or lug; $2\frac{3}{4}$ inch or 64 count.



Sizes

Eastern pack – by diameter

Western pack – by number in container



Peaches

CANNED



Forms

Halves
Slices
Quarters
Diced
Mixed (peeled, pitted pieces predominantly irregular in size and shape)

Grades

U.S. Grade A or U.S. Fancy
U.S. Grade B or U.S. Choice
U.S. Grade C or U.S. Standard
U.S. Grade D (Clingstone only)
Substandard

Popular Varieties

Clingstone: Peaches with pits that cling to the flesh. These account for about 80% of canned peaches.

Freestone: Peaches with pits that easily separate from the flesh.

How Packed

#10 cans, 6 per case

Purchasing Tips

- Specify packing medium: Extra heavy syrup, heavy syrup, light syrup, extra light syrup, water, fruit juice and water, and artificially sweetened.
- Sugar, a preservative, protects flavor, color, and texture of fruits packed in syrup.

- Drained weight (from 60 oz to 68.6 oz per can) specified in federal regulations; no need to include in product description.
- Mixed peaches are sometimes called “salad cuts” or “pieces.”
- U.S. Grade B is the highest grade generally available.

Standard of Identity Reference

Title 21 CFR 145.170 to 145.171

Grade Standard Reference

Title 7 CFR 52.2563 and 52.2610

Sample Description

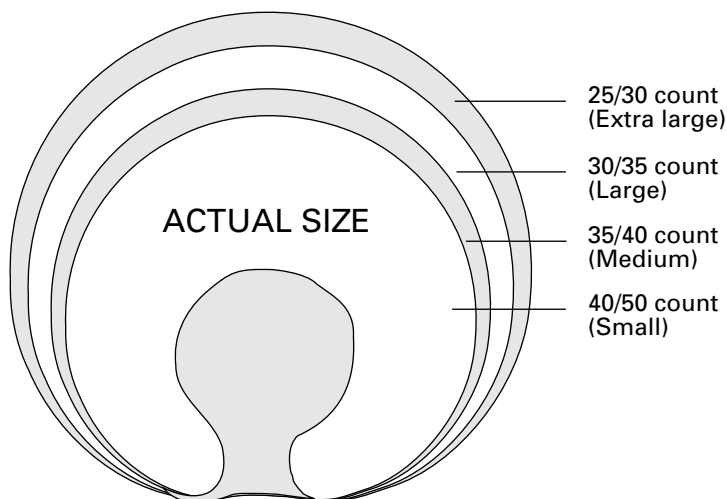
PEACHES, CANNED: halves; to be packed to U.S. Grade B standard; 45 to 50 count; clingstone; extra light syrup; 6/10.

Sample Description

PEACHES, CANNED: slices; to be packed to U.S. Grade B standard; clingstone; extra light syrup; 6/10.

Sizes

By number of halves per #10 can:



Pears

FRESH



Sizes

By number in container:

- 70 count (largest)
- 80 count
- 90 count
- 100 count
- 110 count
- 135 count
- 150 count (smallest)

Grades

Standards for Summer and Fall Pears

- U.S. No. 1
- U.S. Combination
- U.S. No. 2
- Unclassified (ungraded)

Standards for Winter Pears

- U.S. Extra No. 1
- U.S. No. 1
- U.S. Combination
- U.S. No. 2
- Unclassified (ungraded)

Popular Varieties

Summer and Fall: Bartlett
Winter: Anjou, Bosc, Comice

How Packed

- 36-lb bulk loose-fill cartons
- 46-lb layer packed with individually wrapped pears
- 22- to 28-lb two-layer cartons

In Season

- Winter pears: October to June
- Summer and fall pears: July to December

Purchasing Tips

- Medium sizes are 110 and 135 counts;
2 or 3 pears = 1 lb.
- Pears are picked mature but not ripe and require 2 to 3 days to ripen after received.
- Winter pears will keep longer than summer pears.

Receiving

- Pears should be firm, clean, bright, with color typical of variety when ripe (Bartlett - yellow; Anjou, Bosc, and Comice - greenish yellow). Reject fruit shriveled near stem, with scars, hard spots, or insect damage.
- Keiffer varieties are gritty and very large; don't accept as a substitution.

Storing

- Check for ripeness. Ripe pears give to gentle pressure and have color and odor typical of variety; store in coldest section of refrigerator. Store firm (unripe) fruit at room temperature, then use immediately or refrigerate.
- Pears give off and absorb odors; don't store near cabbage, carrots, celery, potatoes, or onions.

Standard of Identity Reference

None

Grade Standard Reference

Title 7 CFR 51.1261 to 51.1264 and 51.1300 to 51.1305

Sample Description

PEARS, FRESH: to be packed to U.S. No. 1 Grade standard; any summer or winter variety except Keiffer; 110 count; 46 lb layer pack only.

Forms

Halves
Slices
Quarters
Diced
Pieces

Grades

U.S. Grade A or U.S. Fancy
U.S. Grade B or U.S. Choice
U.S. Grade C or U.S. Standard
Substandard

Popular Varieties

Bartlett
Kieffer

How Packed

#10 cans, 6 per case

Purchasing Tips

- Specify packing medium: Extra heavy syrup, heavy syrup, light syrup, extra light syrup, water, fruit juice and water, fruit juice, and artificially sweetened.
- Minimum drained weight for diced pears is 67 oz; 65.5 oz for other forms.
- Grade B is highest grade packed by many processors.

Standard of Identity Reference

Title 21 CFR 145.175 to 145.176

Grade Standard Reference

Title 7 CFR 52.1613

Sample Description

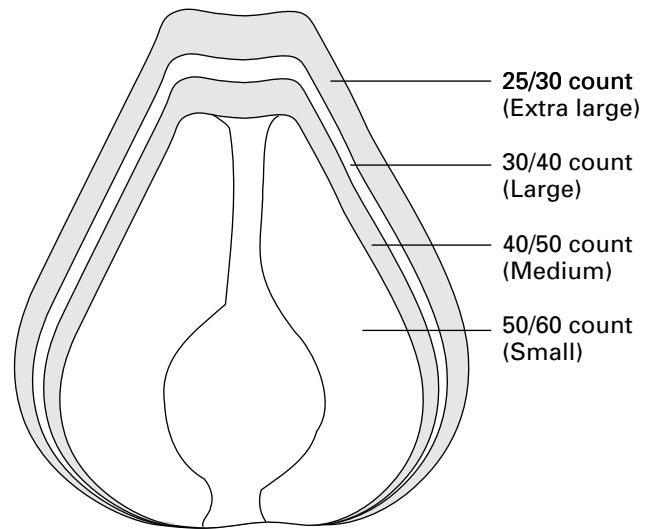
PEARS, CANNED: halves; to be packed to U.S. Grade B standard; 50 to 60 count; light syrup; 6/10.

Sample Description

PEARS, CANNED: diced; to be packed to U.S. Grade C standard; light syrup; 6/10.

Sizes

By number of halves per #10 can



ACTUAL SIZE

Pineapples*

FRESH

Sizes

6-, 8-, 10-, 12-, and 14-count per 40-lb. carton

Note: Counts 8 to 14 are most predominant for retail; counts 12 and 14 are typically ordered for foodservice.

Grades

U.S. Fancy

U.S. No. 1

U.S. No. 2

Note: Not all pineapples are graded. Ungraded pineapples are called "unclassified." Differences between grades are based primarily on external appearance.

How Packed

20-lb. single-layer cartons

40-lb. 2-layer cartons

In Season

Available year-round



Purchasing Tips

- Color of shell does not indicate ripeness or sugar content. Shell color is determined by the amount of sun exposure during growing.
- Pineapples do not ripen after harvesting.
- Ripe pineapple should have a distinctive aroma.

Receiving

- Pineapples should be heavy for their size, well shaped, and fresh looking with dark green crown leaves.
- Shells should be dry and crisp and range in color from greenish-brown to golden brown.
- Carefully inspect containers immediately after receiving.
- Reject wet boxes since this may indicate overripe or damaged fruit.

Storing

- Store for 7 days or less at 45-50°F/7-10°C, 85-95% relative humidity
- Although pineapples have a tough-looking exterior, they can bruise easily.
- Do not store pineapples below 45°F/7°C.

Standard of Identity Reference

None

Grade Standard Reference

Title 7 CFR 51.1485 through 51.1510

Sample Description

PINEAPPLES, FRESH: to be packed to U.S. No. 1 grade standard, 12-count.

Pineapple

CANNED

Forms

Slices
Half slices
Broken slices
Spears
Tidbits
Chunks
Cubes
Crushed

Grades

U.S. Grade A or U.S. Fancy
U.S. Grade B or U.S. Choice
U.S. Grade C or U.S. Standard
Substandard

Popular Varieties

Product usually sold by area of origin rather than variety: Hawaii, Philippines, Thailand, Mexico, and South Africa.

How Packed

#10 cans, 6 per case

Purchasing Tips

- Specify packing medium: Extra heavy syrup, heavy syrup, light syrup, extra light syrup, water, pineapple juice, pineapple juice and water, clarified pineapple juice, or artificially sweetened.
- Slices are circles cut at right angles to core with core removed. Slices per can varies from 52 to 110, depending on size.
- Minimum drained weight varies with form and packing medium from 59.5 oz to 67.4 oz per can.
- Pineapple grown in Mexico and South Africa is lower quality than fruit grown in Hawaii, Philippines, and Thailand.

Standard of Identity Reference

Title 21 CFR 145.180 and 145.181

Grade Standard Reference

Title 7 CFR 52.1719

Sample Description

PINEAPPLE, CANNED: medium slices; to be packed to U.S. Grade C standard; light syrup; product of Hawaii, Philippines, or Thailand only; 6/10.

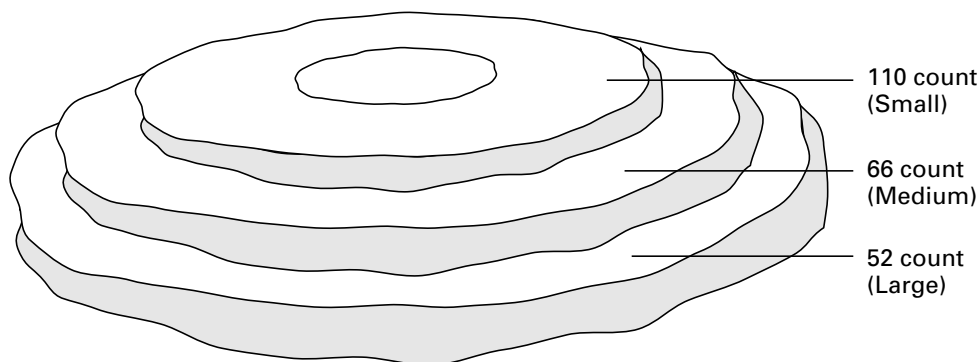
Sample Description

PINEAPPLE, CANNED: crushed, to be packed to U.S. Grade B standard; solid pack in juice; product of Hawaii, Philippines, or Thailand only; 6/10.

Sizes

For Slices

By number of slices per #10 can:



ACTUAL SIZE

Plums

FRESH

Grades

U.S. Fancy
U.S. No. 1
U.S. Combination
U.S. No. 2
Unclassified
(ungraded)



Popular Varieties

Black Beaut: Black skin, reddish yellow flesh
Casselman: Red skin, deep yellow flesh
El Dorado: Reddish black skin, amber flesh
Friar: Deep black skin, amber flesh
Kelsey: Green skin, yellowish green flesh
Lorado: Red skin, yellow flesh
Red Beaut: Red skin, yellow flesh
Roysum: Reddish blue skin, light yellow flesh
Santa Rosa: Purple skin, yellow flesh

How Packed

28-lb, 1/2-bushel volume-fill containers
18-lb, 2-layer tray pack (Chile)

In Season

Peak season: May to October

Purchasing Tips

- Plums come in round to oblong shapes, sweet to acid taste.
- Blue and purple plums are milder with sweeter flavor; other plums are medium to large size, various shapes and very juicy.
- All varieties have short but different growing seasons.

Receiving

- Inspect for quality: Fresh, plump, good color, fairly firm.
- Reject hard, immature, shriveled fruit; fruit with soft spots, skin breaks, or brown discoloration.

Storing

- Ripen plums at room temperature – 55-70°F/13-21°C.
- Refrigerate plums after they get soft. Store in single layers.

Standard of Identity Reference

None

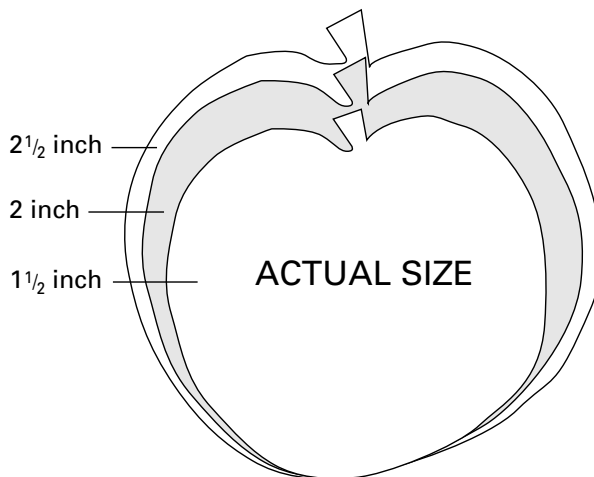
Grade Standard Reference

Title 7 CFR 51.1520 to 51.1524

Sample Description

PLUMS, FRESH: to be packed to U.S. No. 1 Grade standard; blue or purple; size 8 to 9 count; 28 lb loose pack carton when domestic available, other times 18 lb tray pack import.

Sizes



Diameter	Count per lb	Size
1 1/2 inch	8 to 9	Small
2 inch	5 to 6	Medium
2 1/2 inch	3 to 4	Large

Raspberries*

FRESH



Grades

U.S. No. 1

U.S. No.2

Note: Not all raspberries are graded. Ungraded berries are called “unclassified.” Differences between grades are based primarily on external appearance.

Popular Varieties

Meeker

Willamette

Amity

Heritage

Sweet Briar

How Packed

5-lb. boxes holding 12 6-oz. or 9 8-oz. containers

6-lb. boxes holding 12 8-oz. containers

9-lb. boxes holding 24 6-oz. containers

In Season

- Domestic Production
May through November
- Import Production
December through May

Purchasing Tips

- Raspberries are highly perishable and should be used within 1-2 days after arrival.
- Raspberries may decay if allowed to stand at room temperature.
- Due to varietal differences the appearance of red raspberries can vary from dull and dark to bright and shiny.

Receiving

- Raspberries should be dry, plump, and firm.
- Reject moldy, soft, or leaky berries, or berries that break apart easily and don't hold their shape.
- Reject leaking or deteriorating berries.

Storing

- Handle berries with care to prevent damage.
- Raspberries are sensitive to even light freezing; do not store below 30°F/-1°C.

Standard of Identity Reference

None

Grade Standard Reference

Title 7 CFR 51.4320 through 51.4328

Sample Description

RASPBERRIES, FRESH: to be packed to U.S. No. 1 grade standard, domestic product to be provided when available, 5-lb. box, growing location to be provided with price quotes.

Strawberries

FRESH

Grades

U.S. No. 1 (not less than $\frac{3}{4}$ -inch diameter)
U.S. Combination (minimum 65% No. 1)
U.S. No. 2 (not less than $\frac{5}{8}$ -inch diameter)
Unclassified (ungraded)

Popular Varieties

Camaroso
Chandler
Driscoll's
Seascape
Selva

How Packed

12-lb flats of 12 pints
12-lb flats of 6 quarts
6-lb bulk half trays
9-lb flats holding 8 16-oz clamshells or 16 8-oz clamshells

In Season

Peak season: May to July
Available: year round

Purchasing Tips

Purchase for use within 2 days.

Receiving

Look for fresh, clean, bright and solid red color with very little green or white; green caps fresh looking; no mold; no leaky or damaged berries.

Storing

- Refrigerate immediately in coldest part of refrigerator – 32-36°F/0-2°C, 90-98% relative humidity.
- Do not wash or remove caps until ready to serve.
- Typical shelf life 5 to 7 days.

Standard of Identity Reference

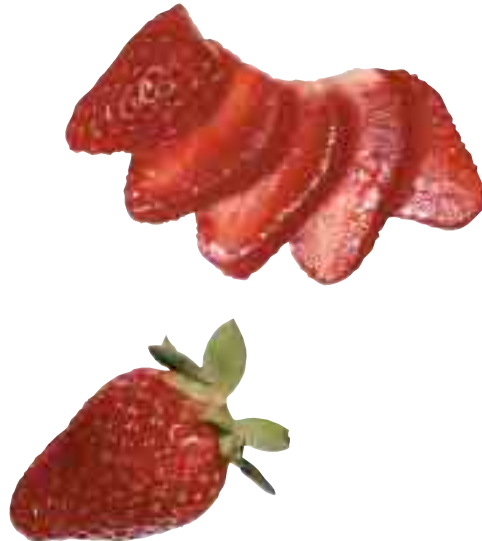
None

Grade Standard Reference

Title 7 CFR 51.3115 to 51.3118

Sample Description

STRAWBERRIES, FRESH: to be packed to U.S. No. 1 Grade standard; 12/pts.



Tangerines

FRESH

Sizes

California/Arizona pack

Medium
Large
Jumbo
Mammoth
Colossal
Super Colossal

Florida pack – by number in container:

64 count (largest)
80 count
100 count
120 count
150 count
176 count (smallest)

Grades

Florida

U.S. Fancy
U.S. No. 1
U.S. No. 1 Bronze
U.S. No. 1 Russet
U.S. No. 2
U.S. No. 2 Russet
U.S. No. 3
Unclassified (ungraded)

Other States

U.S. Fancy
U.S. No. 1
U.S. No. 1 Bronze
U.S. No. 2
U.S. No. 2 Russet
U.S. No. 3

Popular varieties

Dancy
Fairchild
Honey Murcott
Sunburst

How Packed

Eastern pack: Loose pack in 43-lb 4/5 bushel carton or 30-lb half carton, 3, 4 and 5 lb. bags

Western pack: 28 and 40 lb. cartons, 5 and 8 lb. specialty cartons, 3 and 5 lb. bags



In Season

July to April

Purchasing Tips

- Tangerines are one of three types of mandarins.
- Container should show either numerical count, size, or minimum diameter of fruit.

Receiving

- Inspect for quality: Heavy for size, deep orange color, puffy appearance.
- Reject fruit with soft spots, mold, water spots.

Storing

- Refrigerate immediately – 45-50°F/7-10°C, 85-95% relative humidity.
- Do not stack or drop cartons.

Standard of Identity Reference

None

Grade Standard Reference

Title 7 CFR 51.1771 to 51.1779; 51.1810; 51.1817

Sample Description

TANGERINES, FRESH: to be packed to U.S. No. 1 Grade standard; loose or tray pack; large or 150 count.

Sample Description

TANGERINES, FRESH: to be packed to U.S. No. 1 Grade standard; medium or 100 count; loose or tray pack.

Watermelon

FRESH

Sizes

Average 22 lb to 26 lb

Grades

U.S. Fancy
U.S. No. 1
U.S. No. 2

Popular varieties

Icebox type: Sugar Baby, Mickeylee, Petite Sweet, Yellow Doll, Tiger Baby

Picnic type: Jubilee, Crimson Sweet, Royal Sweet

Seedless type: Jack of Hearts, King of Hearts, Queen of Hearts

Yellow flesh: Desert King, Tender Sweet, Orangeglo, Tenderfold, Honeyhart

How Packed

3 to 5 melons per 85-lb paperboard carton

In Season

- Available year-round
- Peak season: May to August

Receiving

- Good quality melon should be ripe. Indicators are dry stem, yellow underside, dull (not shiny) rind.
- Exterior firm, symmetrical, with color and shape typical of variety.

Storing

- Store at room temperature.
- Store away from ethylene-producing fruits and vegetables.
- Keeps approximately 2 weeks.
- Handle melons carefully to prevent internal bruising.

Standard of Identity Reference

None

Grade Standard Reference

Title 7 CFR 51.1970 to 51.1972

Sample Description

WATERMELON, FRESH: picnic variety; whole melons; to be packed to U.S. No. 1 standard; average 22 to 26 lb; 85 lb carton.

