

Most of the grade standards are federal; however, there are also some state standards. These have been established by the main growing states for certain fruits and vegetables. In most instances, state standards are not defined in the federal regulations. As a result, if a fresh fruit or vegetable is purchased under a state standard, it generally does not carry "U.S." in the name of the grade.

However, there are exceptions. An example is the standard for oranges. Because of differences in growing conditions, there are different standards for oranges grown in Arizona, California, Florida, and Texas. These states have worked with the federal government, and these differing standards are recorded in the federal regulations.

Ideal Storage

"Farm fresh" fruits and vegetables are the kind everyone wants. However, in practical terms nobody gets fresh fruits and vegetables *straight* from the farm — all produce must be stored at some point as it moves from producer to consumer. The ideal storage preserves as much of the farm freshness as possible.

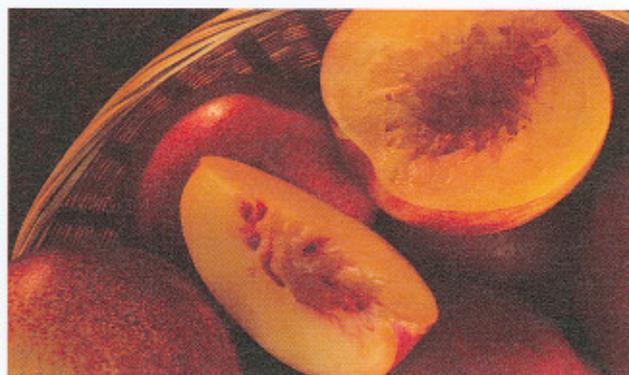
Look for vendors that handle and store fresh produce in ways that preserve its freshness. Also look for ways your schools can protect quality and freshness once the produce arrives at the schools. Keep in mind the following:

Ideal storage provides:

- Temperature and humidity best for the specific kind of fruit or vegetable.
- Enough space so the produce can "breathe."
- Separation of those fruits and vegetables that give off odors and gases from other fruits and vegetables that pick up those odors and gases. (This is explained in more detail on the next page.)

Food service operations that have only one refrigeration unit don't necessarily have the luxury of storing produce at "ideal" temperatures. If you don't have "ideal" storage in your schools, remember...

- The produce that requires *the lowest temperature* should go on the bottom shelf and in the back of the refrigerator.
- Produce that likes *a warmer temperature* can be stored nearest the door, which is usually the warmest part of the refrigerator.



EXTRA TIPS ON FRUITS AND VEGETABLES

Ideal storage conditions keep the ethylene-producing fruits separated from the ethylene-sensitive vegetables.

The enzymes in fruits and vegetables cause them to ripen. In some fruits and vegetables, ripening continues at a slower pace after the produce is harvested. High temperatures speed enzymatic action and ripening, causing starch to change to sugar and colors to change from green to ripe. Some fruits give off ethylene during ripening. Ethylene causes certain vegetables to deteriorate quickly.

Which fruits are the ethylene producers and where should they be stored?

Apples, apricots, berries (except cranberries), cherries, grapes, kiwifruit, nectarines, peaches, pears, and plums all produce ethylene. These fruits should be stored *in the coldest part* of the refrigerator.

Which vegetables are ethylene sensitive and what effect does ethylene gas have on their quality?

If stored near ethylene-producing fruits...

- **Broccoli** turns yellow and florets separate; develops off-flavor.
- **Cabbage** turns yellow; leaves separate.
- **Carrots** develop a bitter flavor.
- **Cauliflower** turns yellow; leaves separate and turn brown.
- **Cucumbers** soften.
- **Green beans** turn yellow.
- **Lettuce** browns, develops rust spotting.
- **Potatoes** sprout.
- **Summer squash** softens.
- **Sweet potatoes** turn brown; develop off-flavor.
- **Turnips** become tough.



Using Fresh-Cut Produce (Value Added)

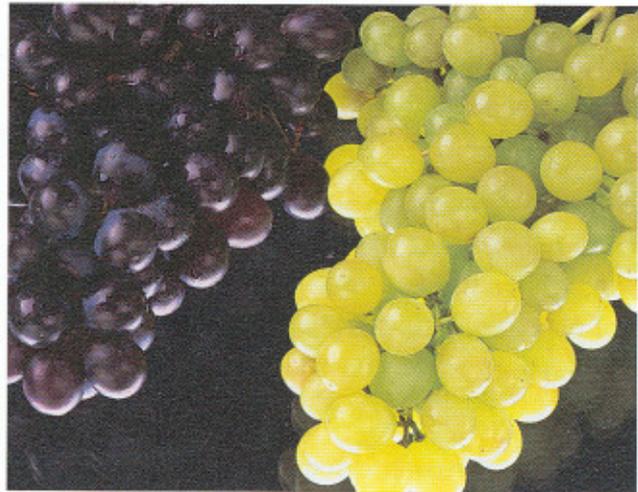
Fresh-cut (or pre-cut) produce is any fresh fruit or vegetable combination that undergoes further processing from the original state. The labor and packaging required to process pre-cut fresh produce adds to its value to the end user; it also adds to its cost.

The buyer pays more but gains convenience and certain advantages:

- Pre-cutting saves labor at the preparation site.
- Packaging saves refrigerator space.
- Product is more consistent.
- Price is generally stable, compared to fresh produce.
- Yields are consistent and predictable.
- Pre-cutting eliminates need for processing equipment in the kitchen.

Value-added produce may come from any one of four different sources, each with different characteristics.

National processors: These companies usually specialize in one or two pre-cut items and operate from the product-growing region. They ship via commercial carriers to wholesalers.



Regional processors: These companies usually carry a complete line of fresh-cut fruits and vegetables. Their service range may be 500 to 600 miles.

Local processors: These companies usually assemble pre-cut product to order. They buy the produce, prepare it according to the buyer's specifications, package, and deliver. Most local processors limit their service area to 100 miles.

On-site processors: These are central kitchens that gather ingredients and assemble packages of value-added produce for use at multiple serving sites.

EXTRA TIPS ON FRUITS AND VEGETABLES

Food safety is of vital concern when buying pre-cut fresh produce. What can you do to ensure food safety?

The first step is to deal only with reputable companies that implement and monitor strict food safety regulations. If the plant is within reach, you may want to visit it. If a visit is not possible, ask detailed questions. In either case, you'll want to evaluate several critical areas:

- quality of raw products
- processing methods
- packaging materials
- food safety monitoring methods
- distribution systems

You'll want to buy from a company that...

- 1) Uses high quality raw products.
- 2) Uses containers that are clean and sturdy enough to protect during shipping.
- 3) Ships products in refrigerated trucks at temperatures between 32°F and 40°F.
- 4) Has good processing methods and procedures. This means:
 - All ingredients are kept clean and cold throughout processing.
 - There are no open doors or windows in the plant.
 - Overhead fixtures are clean and free of debris.
- 5) Has a good, ongoing food safety program. Among other things:
 - Employee lockers, bathrooms, and eating areas are separate from processing area.
 - Knives and cutting machines are sharp and clean.
 - Chilled water is used to wash produce.
 - Wash water is chlorinated at a level of 50 to 100 ppm (parts per million).
 - Packaging materials are gas permeable to ensure 2% oxygen.
 - Inventory and storage procedures ensure no break in cold chain from processor to user.
 - Plant uses code-dating and rotation.
- 6) Has good distribution policies. This means:
 - All employees wear hair restraints and rubber gloves.
 - There are good basic housekeeping practices.
 - Produce does not spend too much time in transit.
 - Produce is kept at temperatures that protect freshness and ensure safety.
 - Deliveries are frequent.

You'll want specific information on how the produce you buy will be shipped and handled...

The way vendors and distributors handle, ship, and distribute fresh produce is important. To get the most value when purchasing fruits and vegetables, find out what happens to your orders before they reach you. This information can help you serve fruits and vegetables when they taste best and offer the most nutritional value.

To buy fresh produce and use it in a timely way, you'll want to know: (1) what the vendor says is the product's shelf life; (2) how many days it's spent in transit to a distributor; (3) how long the distributor has kept it in storage.

This allows you to determine the product's remaining shelf life once it reaches your school. As the following example shows, this can be considerably less than the initial shelf life quoted by the processor.

Example:

A processor quotes a shelf life of 14 days and a maximum shipping time of 3 days. The distributor keeps the product in inventory a maximum of 3 days. The school gets Monday and Thursday delivery. The school's maximum inventory time is 4 days.

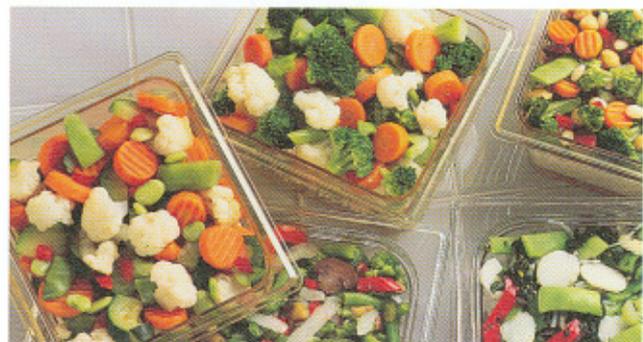
To determine the product's remaining shelf life:

- 1) Note the shelf life in number of days as quoted by processor.
- 2) Subtract maximum shipping time from processor to distributor.
- 3) Subtract distributor safety stock time (inventory time).
- 4) Subtract the school site safety stock (inventory time).

Using this formula as follows:

$$\begin{array}{r} 14 \text{ (days shelf life)} \\ - 3 \text{ (days shipping)} \\ - 3 \text{ (days distributor's inventory time)} \\ - 4 \text{ (days schools' inventory time)} \\ \hline = 4 \text{ days maximum remaining shelf time} \end{array}$$

It's important to note that if the product is abused by warm temperatures, its maximum shelf life can be further reduced by 50 percent — in this example, to 2 days.



Be specific when purchasing processed fruits and vegetables.

BUYING PROCESSED (CANNED OR FROZEN) FRUITS AND VEGETABLES...

How can you be sure you'll get what you want when you purchase processed fruits and vegetables? Once again, it pays to be specific in your product descriptions and referring to quality standards is a good starting point.

Just as it has established grade standards for fresh produce, USDA has set quality standards for most processed fruits and vegetables. Each standard (or grade) for canned or frozen fruits or vegetables is based on: flavor, odor, color, uniformity of size, number of defects, texture, and other characteristics specific to the food.

USDA does not require processors to have their fruit and vegetable products graded. Grading and inspection are provided by USDA as a service for which the buyer pays a fee. Under this service, USDA inspectors can grade products on the production line or by lots after processing. In return for the fee, the purchaser receives a grade certificate — an assurance that the product received is the grade requested.

Purchasers must purchase in very large quantities to justify grading certificates, and this is rarely done by schools.

However, there is a reasonable alternative for schools and other smaller volume purchasers. They can rely on the reputation of private labels, which are based on the federal grade standards.

Here's how private labels work and how they relate to the federal standards:

The majority of distributors belong to a buying group or have support of a corporate purchasing department. Each group has standards for its first, second, and third quality labels. Products sold under each label are color coded or have a unique logo. School food service purchasers who know these codes can order the quality desired. Distributors will provide a chart showing their labels for various products and grades.

The first, second, and third quality labels are based on federal grade standards. USDA has taken the leadership role in developing these standards in cooperation with private industry. The chart on the next page shows the federal grade standards and the private label equivalent:

Grade standards for fruits:

U.S. Grade A or U.S. Fancy	=	First quality private label
U.S. Grade B or U.S. Choice*	=	Second quality private label
U.S. Grade C or U.S. Standard	=	Third quality private label

** Note: The majority of private label groups pack "choice" grade of peaches, pears, and fruit cocktail under the first quality label.*

Grade standards for vegetables:

U.S. Grade A or U.S. Fancy	=	First quality private label
U.S. Grade B or U.S. Extra Standard	=	Second quality private label
U.S. Grade C or U.S. Standard	=	Third quality private label

This background information may be helpful...

Implementing the Dietary Guidelines for Americans (DGA) presents challenges as well as opportunities for child nutrition professionals. One of those challenges is writing appropriate food descriptions and communicating effectively with manufacturers and vendors. Some school purchasers find this especially difficult when working to limit calories from fat.

It's important to remember that the Dietary Guidelines for Americans were designed to be applied to a diet over a period of time, not to one food.

For instance, the guideline for fat reads: "An amount that provides 30 percent or less of calories is suggested." The recommendation for saturated fat reads: "An amount that provides less than 10 percent of calories is suggested."

This does not mean that schools — or families, for that matter — should apply these 30-percent and 10-percent limits to individual foods. Instead, these goals should be achieved by serving a variety of foods, balanced carefully over the course of a week.



To achieve this balance, menu planners need to know how much fat and saturated fat each food item contains. With this information, they can decide which foods to serve, how often, and in what combinations to meet the Dietary Guidelines.

Here's an example:

A school food service director decides to serve a particular item. To incorporate this item into a set of menus that together meet the no-more-than-30-percent and 10-percent goals, he or she...

- Determines what is available in the market place, selects a product, and notes how much fat and saturated fat the product contains.
- Determines what foods will be served with this item each time it is served.
- Analyzes the fat content of the other foods to be served.
- Determines the fat content of the other menus that will be averaged with the menus that contain this product.

When it's time to order the product, the director writes a food description that contains *the number of grams of fat and*

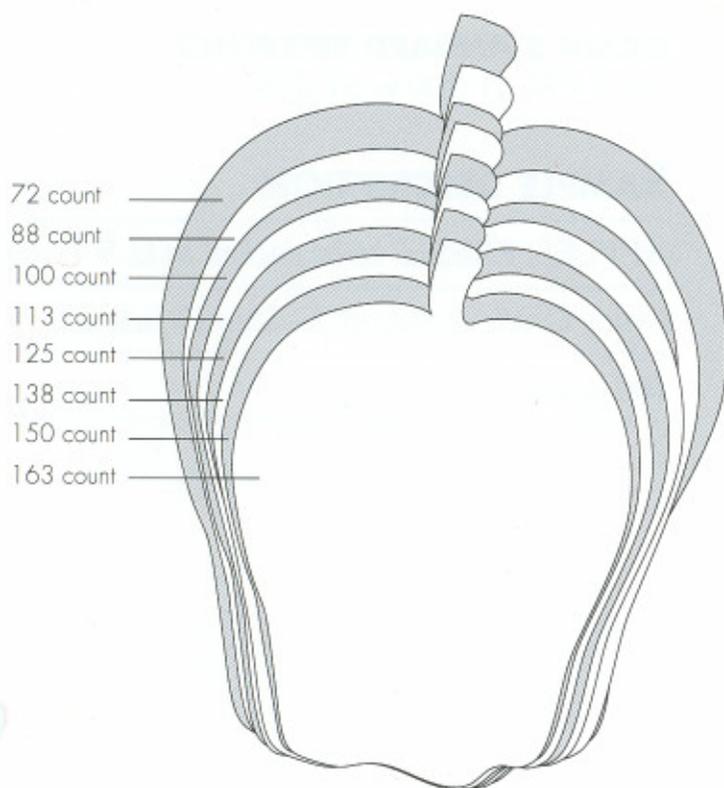


saturated fat per serving. Writing food orders this way — instead of describing the fat and saturated fat content as a percentage — is important for a number of reasons.

First, it is consistent with the way information is presented on nutrition labels, nutrient data sheets, and similar materials that list nutrient values of foods. This makes comparing products easier.

Second, specifying grams of fat and saturated fat per serving simplifies communication between the manufacturer and the school. ♦

SIZES



ACTUAL SIZE

Count Size (Number in standard 40-lb box)	Diameter (in inches)
72	3 ½
88	3 ¼
100	3 ⅛
113	3
125	2 7/8
138	2 ¾
150	2 5/8
163	2 ½

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)

POPULAR VARIETIES

Fuji
Golden Delicious
Granny Smith
Ida Red
Imperial
Jonathan
McIntosh
Red Delicious
Rome Beauty
Stayman
Winesap
York

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.
- 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.
.....

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.
.....

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.
.....

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

- Castlebrite (early variety)
- Derby
- Improved Flaming Gold
- Katy
- Modesto
- Patterson
- Perfection
- Royal Blenheim
- 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.

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.
- 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.
.....

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:



Green



Green trace
of yellow



More green
than yellow



More yellow
than green



Green tip



All yellow



Yellow flecked
with brown

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

GRADE STANDARD REFERENCE

None

SAMPLE DESCRIPTION

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

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

42-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.
- 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.
.....



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

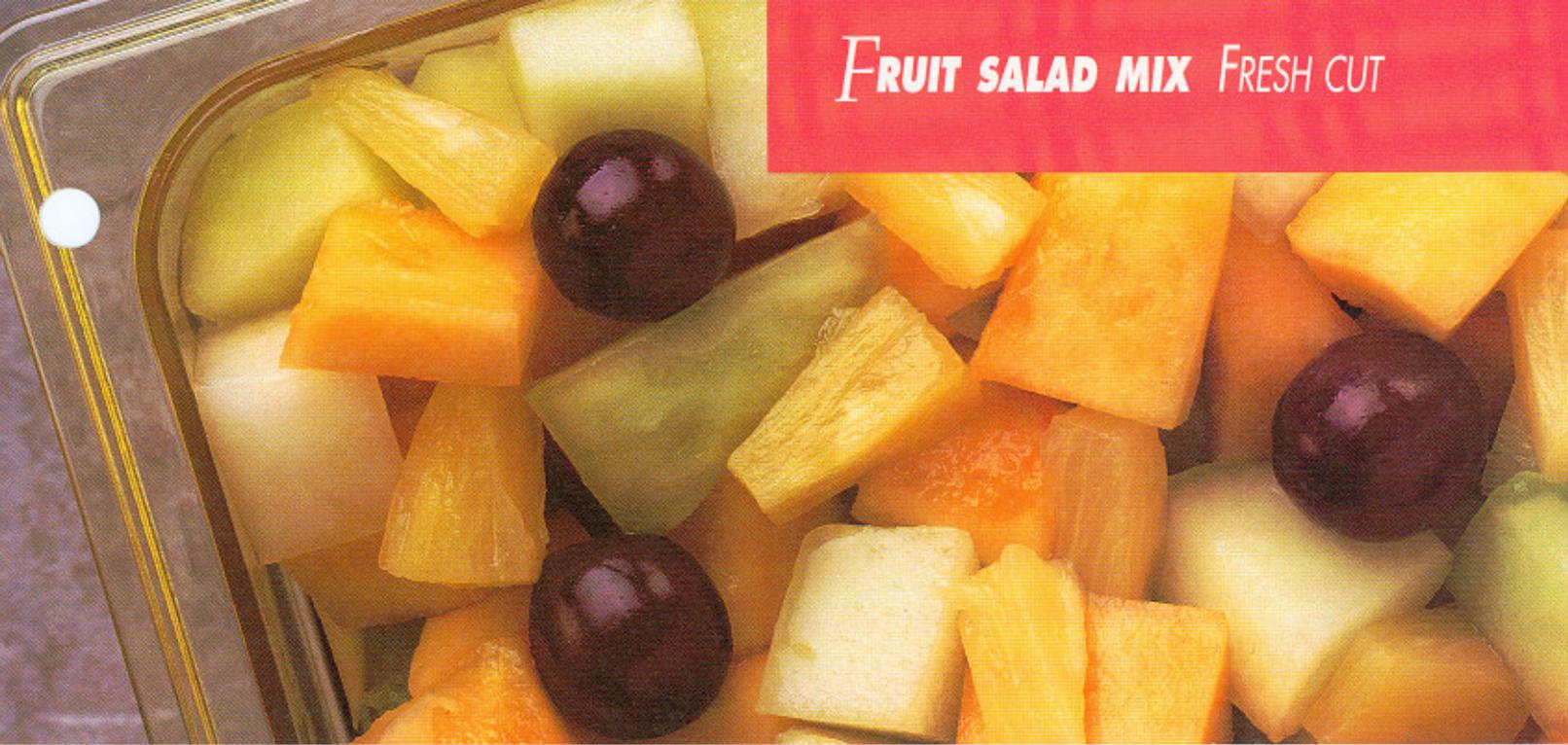
None

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.

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.
.....



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.*

SIZES

By number in container:

27 count (largest)

32 count

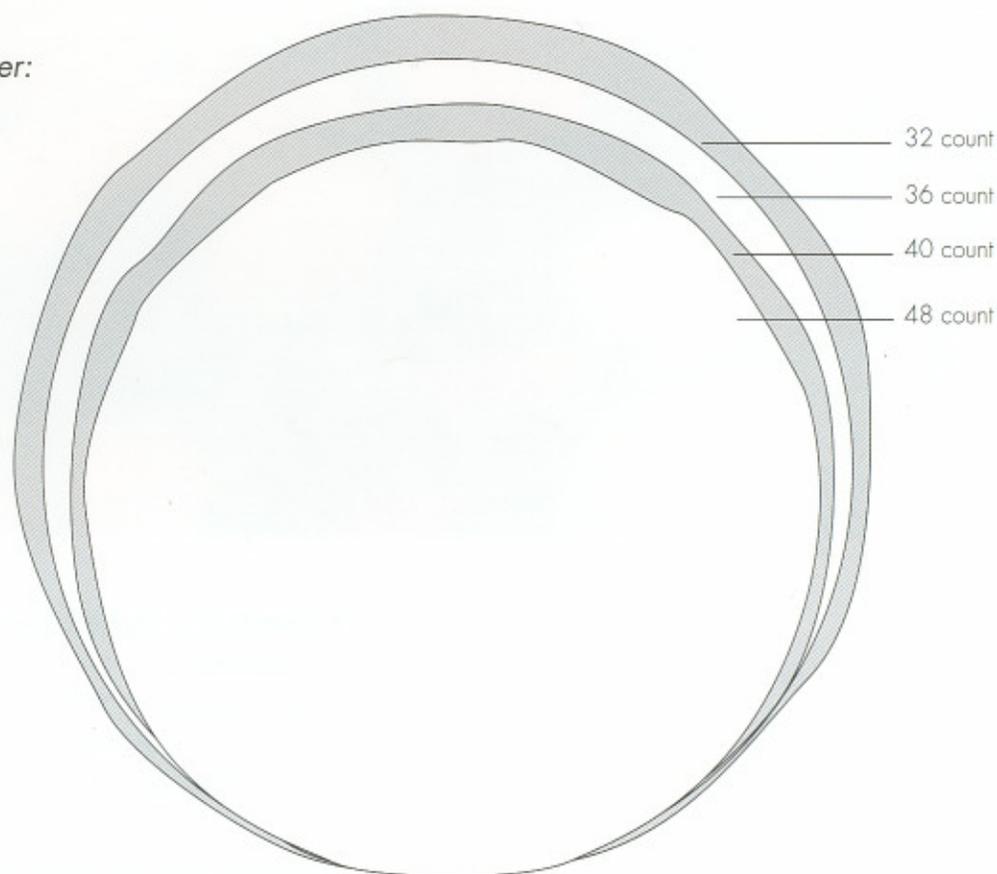
36 count

40 count

48 count

56 count

64 count (smallest)



ACTUAL SIZE

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: 40-lb to 42-lb carton

All Other States: 40-lb carton

IN SEASON

- Peak Florida/Texas: November to March
- Peak Western: July to August

PURCHASING TIPS

- Grapefruit is picked ripe; ready to eat when received.
- Russeting (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.

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.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

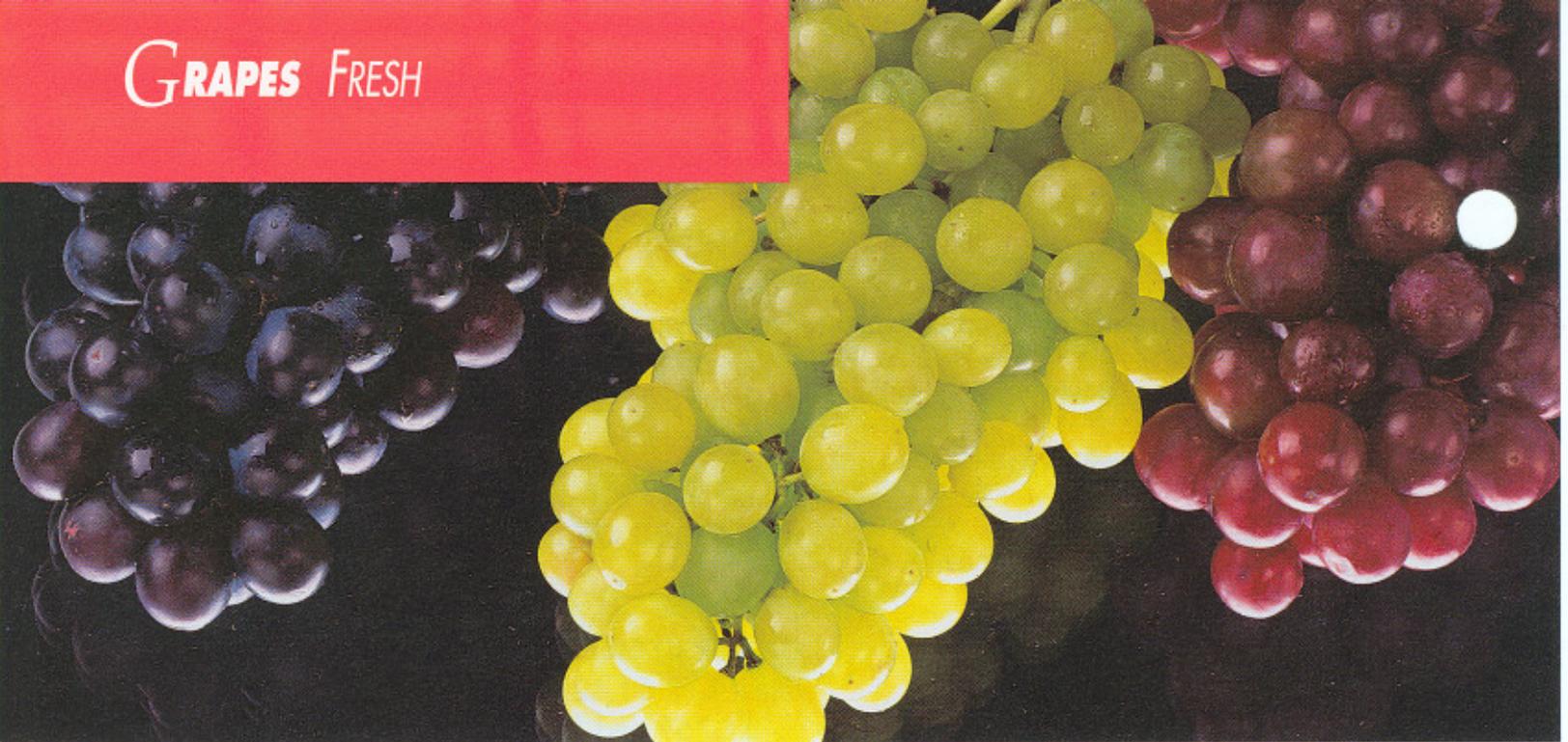
Title 7 CFR 51.620 to 51.627; 51.750 to 51.759 and 51.925 to 51.930

SAMPLE DESCRIPTION

.....
GRAPEFRUIT, FRESH: to be packed to
.....

U.S. No. 1 Grade standard; size 40; Ruby
.....

red; 34 to 40 lb carton.
.....



GRADES

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

POPULAR VARIETIES

Blacks: Beauty (not available seedless)

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: January through June

Reds: January through June

Blacks: January through June

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.
- Stack boxes gently and allow for air circulation.
- Store away from strong-smelling produce 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.
.....

SIZES

By number in 30-lb carton:

- 4 count (largest)
- 5 count
- 6 count
- 7 count
- 8 count
- 9 count
- 10 count
- 11 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: June to October

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.
- 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.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

Title 7 CFR 51.3740 to 51.3743

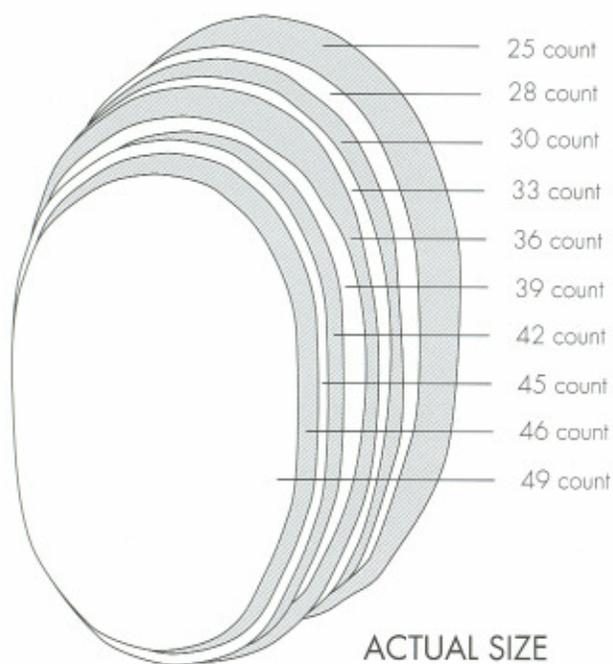
SAMPLE DESCRIPTION

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



SIZES

(By number in container)



GRADES

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

POPULAR VARIETIES

Hayward

HOW PACKED

7½-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

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.
- 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.
.....

SIZES

By number in carton:

- 4 count (largest)
- 5 count
- 6 count
- 7 count
- 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

- June to August, domestic
- January to February, 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

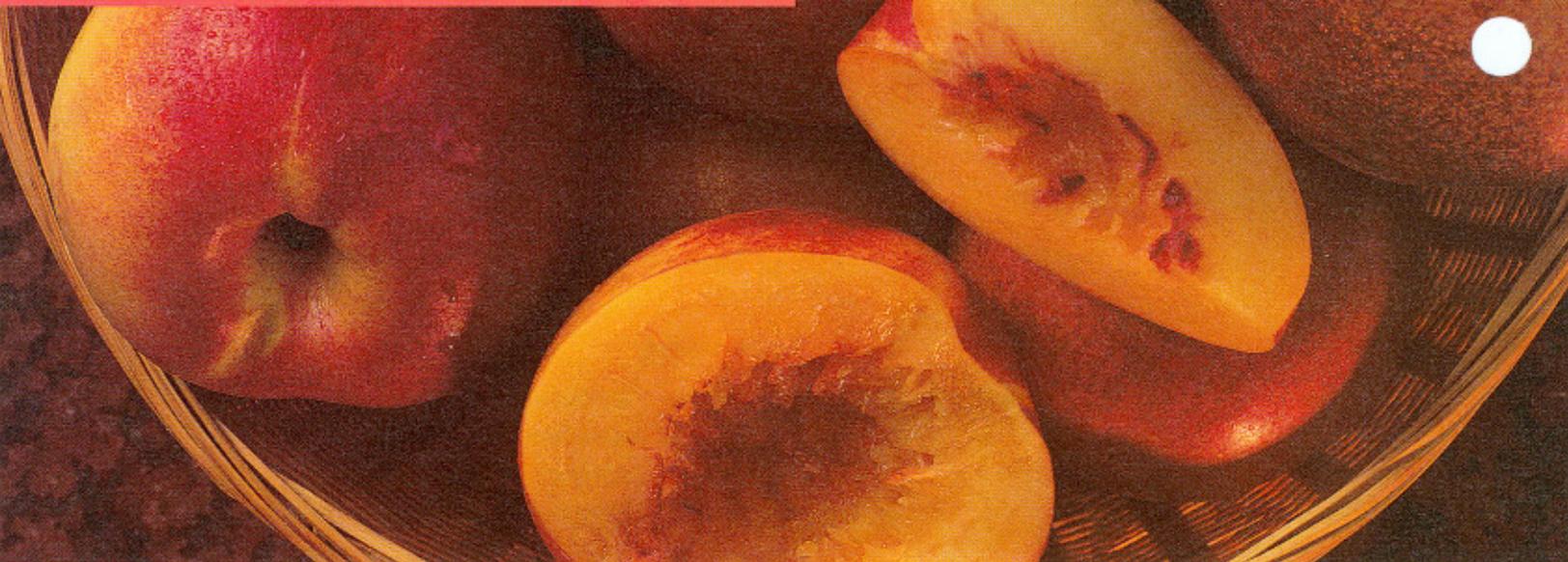
GRADE STANDARD REFERENCE

None

SAMPLE DESCRIPTION

.....
MELON, SANTA CLAUS, FRESH:
.....

30 lb; 5 count.
.....



SIZES

By number in container:

48 count (largest)

56 count

64 count

72 count

80 count

84 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

35-lb loose-fill cartons

25-lb loose-fill cartons

22-lb 2-layer tray pack

18-lb 2-layer tray pack (Chile)

IN SEASON

June to August

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.
- To ripen, store at room temperature.

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.

SIZES

Arizona and California

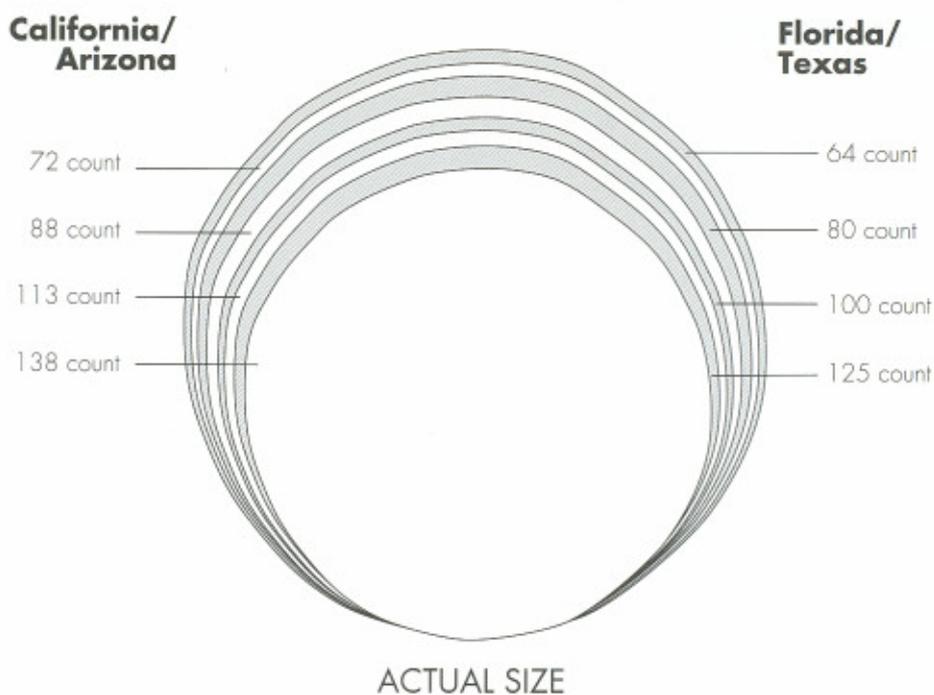
By number in $\frac{7}{10}$ bushel:

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

Florida and Texas

By number in $\frac{7}{10}$ bushel:

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



FEDERAL SIZING

Large: Diameter $3\frac{1}{2}$ inch or more, weight 326 gm or greater

Medium: Diameter $3\frac{1}{4}$ to $2\frac{3}{4}$ inch, weight 315 to 325 gm

Small: Diameter $2\frac{1}{2}$ 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

Navel
Temple
Valencia

HOW PACKED

43- to 45-lb carton (Florida and Texas)
38-lb carton (Arizona and California)
40-lb carton (standard)

IN SEASON

Peak season: December to May

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 russeting 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.

STORING

Store in warmest part of refrigerator.

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.
.....

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 3½ oz

Medium: 21 to 35 segments per 3½ oz

Small: 36 or more segments per 3½ 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

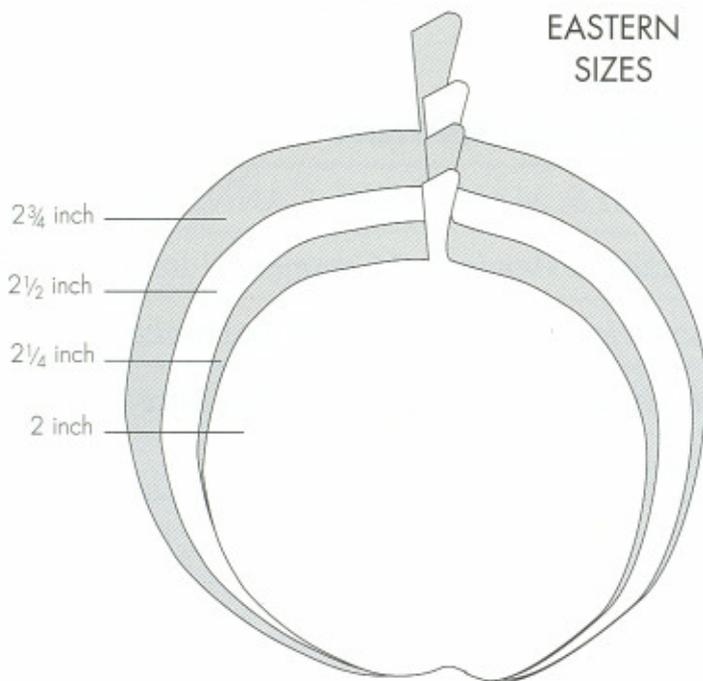
SAMPLE DESCRIPTION

.....
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.
.....

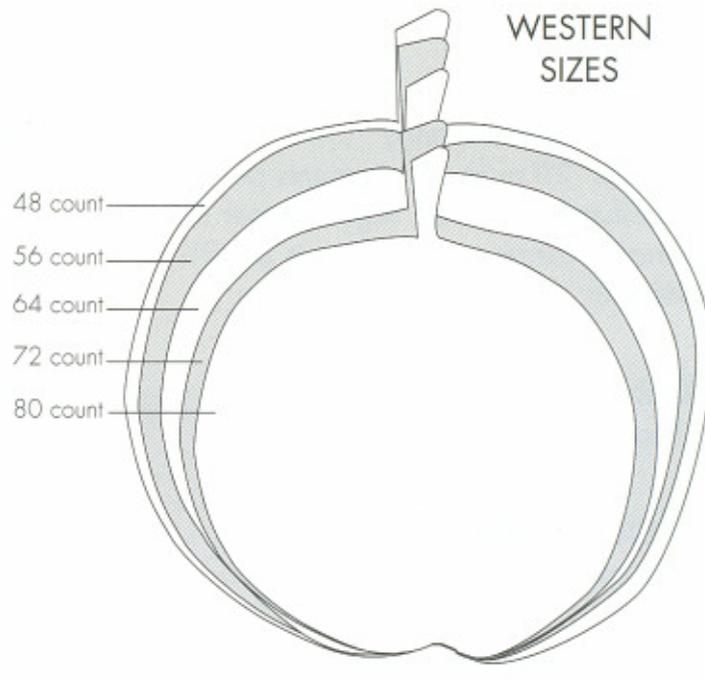
SIZES

Eastern pack – by diameter

Western pack – by number in container



ACTUAL SIZE



ACTUAL SIZE

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

38-lb loose-fill boxes (3/4 bushel)

Double-layer tray pack, about 22 lbs

25-lb loose-fill lugs (1/2 bushel)

IN SEASON

Peak season: July 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" 3/4-bushel or 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, 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

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; 2¾ inch or 64 count.
.....

PEACHES CANNED

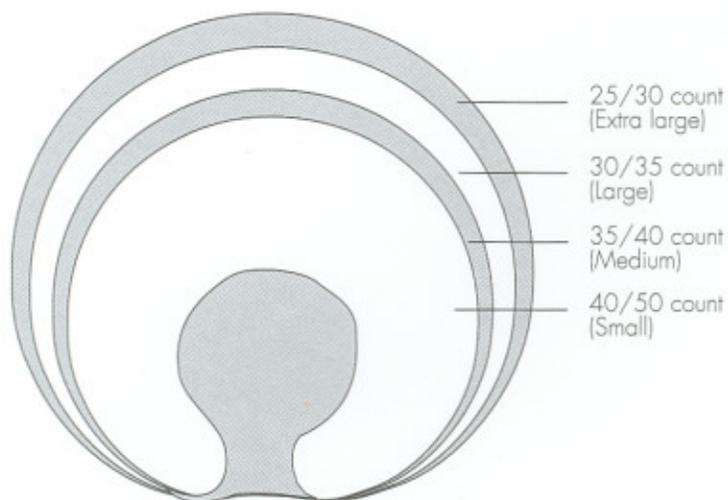


FORMS

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

SIZES

By number of halves per #10 can:



ACTUAL SIZE

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 in container:

- 70 count (largest)
- 80 count
- 90 count
- 100 count
- 110 count
- 135 count
- 150 count
- 165 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

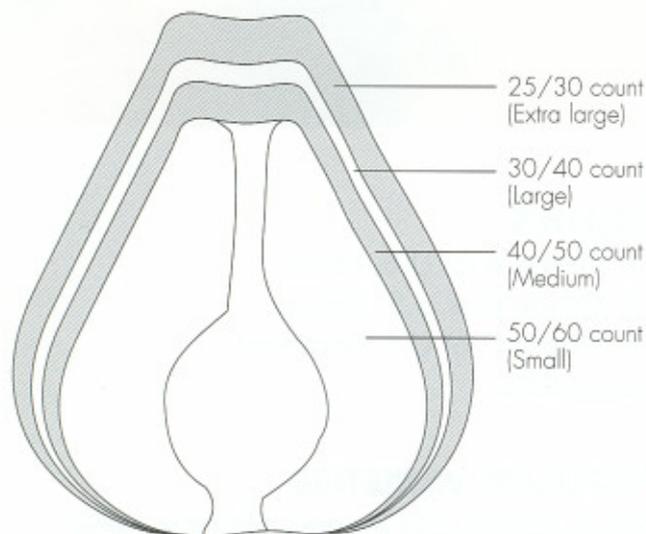
.....
PEARS, FRESH: to be packed to
.....
U.S. No. 1 Grade standard; any summer
.....
or winter variety except Keiffer;
.....
110 count; 46 lb layer pack only.
.....

FORMS

Halves
Slices
Quarters
Diced
Pieces

SIZES

By number of halves per #10 can



ACTUAL SIZE

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.

PINEAPPLE CANNED



FORMS

Slices
Half slices
Broken slices
Spears
Tidbits
Chunks
Cubes
Crushed

SIZES

For Slices

By number of slices per #10 can:

GRADES

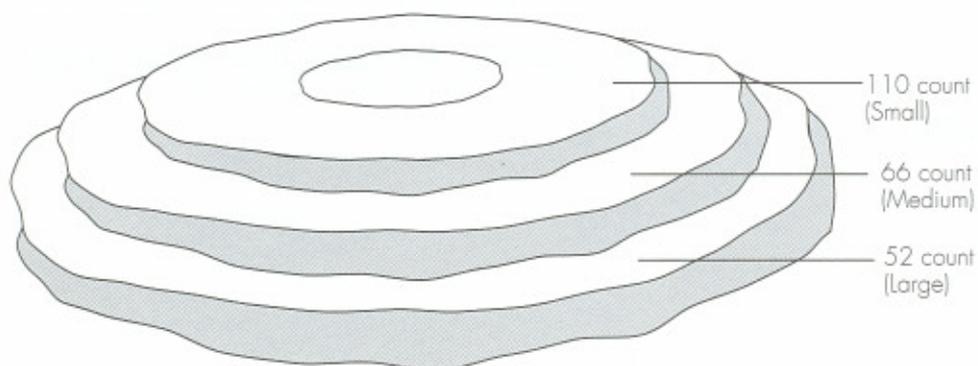
U.S. Grade A or U.S. Fancy
U.S. Grade B or U.S. Choice
U.S. Grade C or U.S. Standard
Substandard

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



ACTUAL SIZE

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

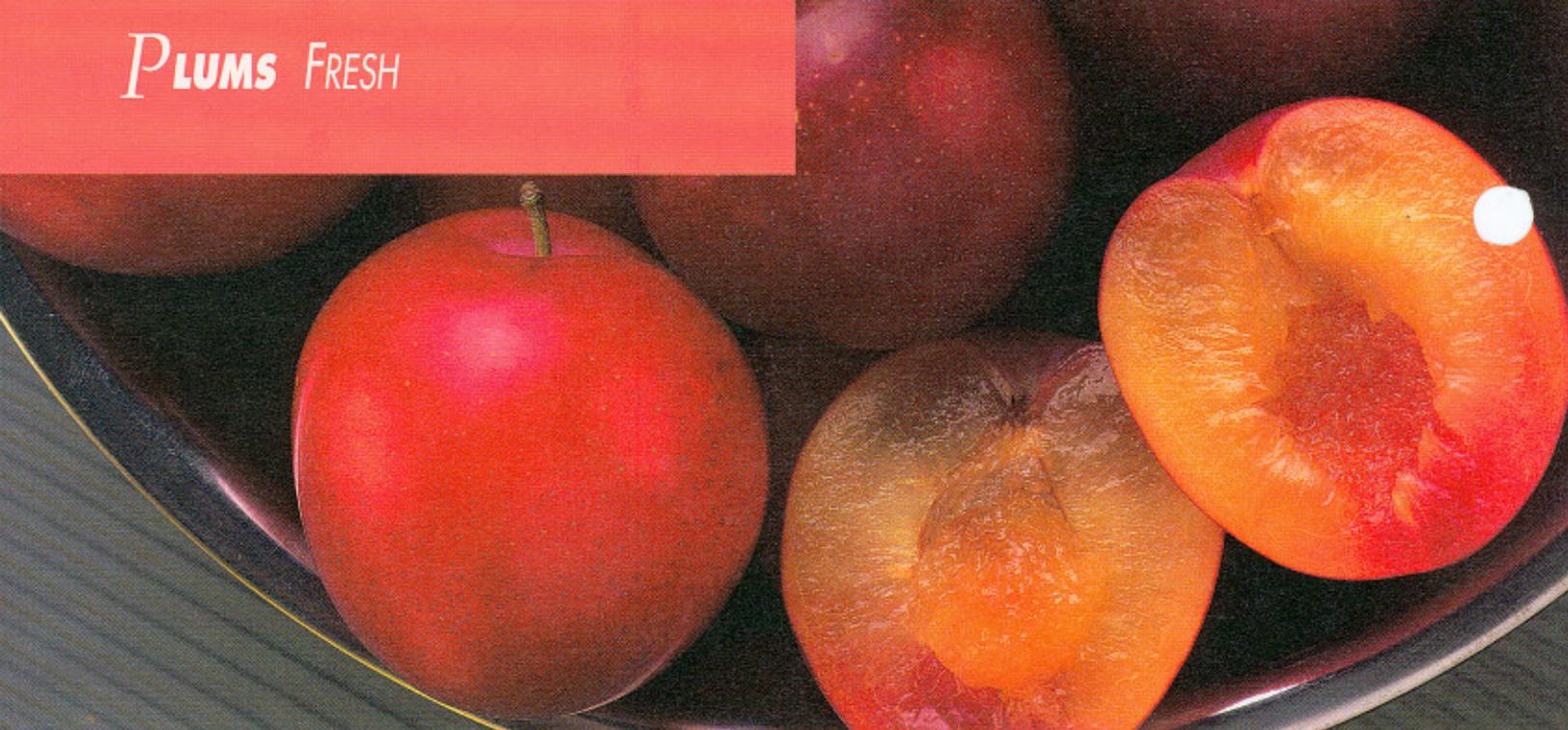
Title 7 CFR 52.1719

SAMPLE DESCRIPTION

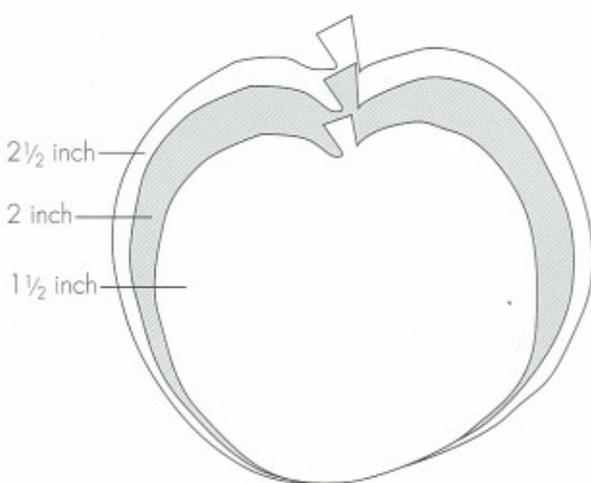
PINEAPPLE, CANNED: medium slices; to be packed to U.S. Grade C standard; light syrup; product of Hawaii, Philippines, or Thailand only; 6/10.

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



ACTUAL SIZE

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

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 loose pack carton
 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.
- 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.

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

Camarosa
Chandler
Driscoll's
Oso Grande
Pajaro
Seascape
Selva

HOW PACKED

12-lb flats of 12 pints
12-lb flats of 6 quarts

IN SEASON

Peak season: May to July

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.
- 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.
.....

SIZES

Western pack – by number in container:

- 56 count (largest)
- 72 count
- 84 count
- 105 count
- 135 count
- 162 count (smallest)

Eastern pack – by number in container:

- 80 count (largest)
- 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

- Algerian
- Dancy
- Fairchild
- Fallglo
- Honey Murcott
- Robinson
- Sunburst

HOW PACKED

Eastern pack: Loose pack in 43-lb full carton or 22-lb half carton

Western pack: Tray pack

IN SEASON

November to March

PURCHASING TIPS

- Tangerines are one of three types of mandarins.
- Container should show either numerical count 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.
- 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; 135 to 150 count.
.....

SAMPLE DESCRIPTION

.....
TANGERINES, FRESH: to be packed to
.....
U.S. No. 1 Grade standard; 100 to 105
.....
count; loose or tray pack.
.....

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.
.....