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.
**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.
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.

- 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.

5) Has a good, ongoing food safety program. Among other things:
   - All employees wear hair restraints and rubber gloves.
   - There are good basic housekeeping practices.

6) Has good distribution policies. This means:
   - 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:

\[
\text{14 (days shelf life)} - 3 \text{ (days shipping)} - 3 \text{ (days distributor's inventory time)} - 4 \text{ (days schools' inventory time)} = 4 \text{ days maximum remaining shelf time}
\]

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:**

<table>
<thead>
<tr>
<th>Grade Standard</th>
<th>Quality Label</th>
</tr>
</thead>
<tbody>
<tr>
<td>U.S. Grade A or U.S. Fancy</td>
<td>First quality private label</td>
</tr>
<tr>
<td>U.S. Grade B or U.S. Choice*</td>
<td>Second quality private label</td>
</tr>
<tr>
<td>U.S. Grade C or U.S. Standard</td>
<td>Third quality private label</td>
</tr>
</tbody>
</table>

* 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:**

<table>
<thead>
<tr>
<th>Grade Standard</th>
<th>Quality Label</th>
</tr>
</thead>
<tbody>
<tr>
<td>U.S. Grade A or U.S. Fancy</td>
<td>First quality private label</td>
</tr>
<tr>
<td>U.S. Grade B or U.S. Extra Standard</td>
<td>Second quality private label</td>
</tr>
<tr>
<td>U.S. Grade C or U.S. Standard</td>
<td>Third quality private label</td>
</tr>
</tbody>
</table>
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 marketplace, 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.

CHOICE Plus INTRODUCTION
**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
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
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.
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:

Green
Green trace of yellow
More green than yellow
More yellow than green
Green tip
All yellow

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; all yellow
150 count.

Yellow flecked with brown
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.
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)

**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

**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.
**G R A D E S**
- 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

**P O P U L A R  V A R I E T I E S**
- **Blacks:** Beauty (not available seedless)
- **Greens:** Seedless varieties are Perlette, Thompson, and Superior
- **Reds:** Seedless varieties are Flame and Ruby

**H O W  P A C K E D**
- 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

**I N  S E A S O N**
- **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

**P U R C H A S I N G  T I P S**
- 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)

25 count
28 count
30 count
33 count
36 count
39 count
42 count
45 count
46 count
49 count

**Actual Size**

---

**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

**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 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

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**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

**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**

*MELOM, 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)

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.

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
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.

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

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
Title 7 CFR 51.3145 to 51.3149
**Sizes**

**Arizona and California**
By number in 7% bushel:
- 48 count (largest)
- 56 count
- 72 count
- 88 count
- 113 count
- 138 count
- 163 count (smallest)

**Florida and Texas**
By number in 7% bushel:
- 48 count (largest)
- 56 count
- 64 count
- 80 count
- 100 count
- 125 count
- 144 count (smallest)

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**Federal Sizing**

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

**Medium:** Diameter 3\(\frac{3}{4}\) 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
 Novel
 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 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.

STORING
Store in warmest port 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.
**Peaches Fresh**

**Sizes**
- Eastern pack – by diameter
- Western pack – by number in container

**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 (¼ bushel)
- Double-layer tray pack, about 22 lbs
- 25-lb loose-fill lugs (¼ 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” ¾-bushel or ½-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; 2⅜ inch or 64 count.
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

SIZES
By number of halves per #10 can:

25/30 count (Extra large)
30/35 count (Large)
35/40 count (Medium)
40/50 count (Small)

ACTUAL SIZE

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

48 CHOICE PLUS FRUITS
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.

Sample Description

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

Standard of Identity Reference

Title 21 CFR 145.170 to 145.171

Grade Standard Reference

Title 7 CFR 52.2563 and 52.2610
**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*

- 25/30 count (Extra large)
- 30/40 count (Large)
- 40/50 count (Medium)
- 50/60 count (Small)

**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.

**Choice Plus Fruits 51**
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.

SIZES
For Slices
By number of slices per #10 can:

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, clarified pineapple juice, and 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

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**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.
PLUMS FRESH

SIZES

<table>
<thead>
<tr>
<th>Diameter</th>
<th>Count per lb</th>
<th>Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 1/2 inch</td>
<td>8 to 9</td>
<td>Small</td>
</tr>
<tr>
<td>2 inch</td>
<td>5 to 6</td>
<td>Medium</td>
</tr>
<tr>
<td>2 1/2 inch</td>
<td>3 to 4</td>
<td>Large</td>
</tr>
</tbody>
</table>

ACTUAL SIZE

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, ½-bushel loose pack carton
- 18-lb, 2-layer tray pack (Chile)

IN SEASON
- Peak season: May to October
PLUMS FRESH (CON'T)

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 ½-inch diameter)
U.S. Combination (minimum 65% No. 1)
U.S. No. 2 (not less than ¾-inch diameter)
Unclassified (ungraded)

**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

**In Season**
Peak season: May to July

**How Packed**
12-lb flats of 12 pints
12-lb flats of 6 quarts

**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

CHOICE Plus FRUITS 57
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, Mickelee, 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

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.

HOW PACKED
3 to 5 melons per 85-lb paperboard carton

IN SEASON
• Available year-round
• Peak season: May to August