



Grade: U.S. Fancy Export

U.S. Extra Fancy consists of apples of one variety which are mature but not overripe, clean, fairly well formed, free from decay, internal browning, internal breakdown, soft scald, scab, freezing injury, visible water core and broken skins.

The apples are also free from injury caused by bruises, brown surface discoloration, smooth net like russetting, sunburn or sprayburn, limb rubs, hail, drought spots, scars, disease, insects or other means.

The apples are free from damage caused by bitter pit, slightly rough or rough russetting, or stem or calyx cracks, as well as damage by invisible water core after January 31st of the year following the year of production except for the Fuji variety of apples. Invisible water core shall not be scored against the Fuji variety under any circumstance.



Specifications by variety –

Royal Gala-

1. 50% minimum color.
2. 100% waxed fruit.
3. 100% "Smartfresh" treated.
4. 16 lbs. minimum pressure at time of shipping
5. 4% maximum total cosmetic defects.

Braeburn-

1. 50% minimum color
2. 16 lbs. minimum pressure at time of shipping.
3. 100% waxed fruit.
4. Sizes 70 to 90.

Fuji-

1. 50% minimum color.
2. 16 lbs. minimum pressure at time of shipping.
3. 100% waxed fruit.
4. Sizes 90 and larger.

Pink Lady-

1. 50% minimum color.
2. 16 lbs. minimum pressure at time of shipping.
3. "Smartfresh" treated.
4. Sizes 90 and larger.

Granny Smith-

1. All green color, no blush.
2. 16 lbs. minimum pressure at time of shipping.
3. 'Smartfresh" treated.
4. 100% waxed.
5. Sizes 90 and larger.

Packing Requirements –

- Apples tray packed or cell packed in cartons shall be arranged according to approved and recognized methods. Packs shall be at least fairly tight and fairly well filled.
- Closed cartons containing apples not tray or cell packed shall be fairly well filled or the pack shall be sufficiently tight to prevent any appreciable movement of the apples.
- Apples on the shown face of any container shall be reasonably representative in size, color and quality of the contents.

Marking Requirements –

Variety, grade, and the numerical count or minimum diameter of apples packed in a closed container shall be indicated on the container.

Definitions–

- "Mature" means that apples have reached the stage of development which will insure the proper completion of the ripening process.
- "Clean" means that the apples are free from excessive dirt, dust, spray residue, and other foreign material.
- "Fairly well formed" means that the apple may be slightly abnormal in shape but not to an extent which detracts materially from its appearance.

THE GIUMARRA COMPANIES

Phone: 213.627.2900 • Fax: 213.628.4878 • www.giumarra.com