

## Product Specifications

## Avocados



### **Grade: U.S. #1**

U.S. #1 consists of avocados of similar varietal characteristics which are mature but not overripe, well formed, clean, well colored, well trimmed and which are free from decay, anthracnose and freezing injury and are free from damage caused by bruises, cuts or other skin breaks, pulled stems, russeting or similar discoloration, scars or scab, sunburn, sunscald or sprayburn, cercospora spot, other disease, insects, or mechanical damage.



### **Standard Pack –**

The avocados shall be packed in accordance with good commercial practice and the pack shall be fairly tight. The weight of the smallest fruit in any container shall be not less than 75 percent of the weight of the largest fruit in the container. Size of the avocados may be specified by count. Not more than 5 percent, by count, of the avocados in any container may weigh less than 75 percent of the largest fruit: No fruit in any container shall weigh less than 60 percent of the weight of the largest fruit in the container. In addition, not more than 5 percent of the containers in any lot may fail to meet the requirement as to tightness of pack.

### **Definitions –**

- "Similar varietal characteristics" means that the avocados in any container are similar in shape, texture, and color of skin and flesh.
- "Mature" means that the avocado has reached a stage of growth which will insure a proper completion of the ripening process.
- "Well formed" means that the avocado has the normal shape characteristic of the variety.
- "Clean" means the avocado is free from dirt, staining or other foreign material.
- "Well colored" means that the avocado has the color characteristic of the variety
- "Well trimmed" means that the stem, when present is cut off smoothly at a point not more than one-fourth inch beyond the avocado shoulder.

**THE GIUMARRA COMPANIES**

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