

Product Specifications

Cantaloupe



Grade: U.S. #1

U.S.#1 consists of cantaloupes of one type which are mature and have good internal quality, but are not overripe or soft or wilted, which are well formed, well netted, and free from decay, wet slip and sunscald, and free from damage caused by liquid in the seed cavity, sunburn, hail, dirt, surface mold or other diseases, aphid or other insects, scars, cracks, sunken areas, ground spot, bruises, or mechanical or other means.



Definitions –

– “Good internal quality” means that the combined juice from the edible portion of a sample of cantaloupe selected at random contains not less than 9 percent soluble solids as determined by an approved hand refractometer.

– “One type” means that the cantaloupe in any container are similar in color of flesh and are not decidedly different in shape, character of netting and prominence of ribbing.

– “Mature” means that the cantaloupe has reached the stage of maturity which will insure the proper completion of the normal ripening process.

– “Well formed” means that the cantaloupe has normal shape characteristic of the variety.

– “Well netted” means that to an extent the characteristic of the variety of cantaloupe is well covered with fully developed, well raised netting, some portion of which is well rounded with practically no crease.

THE GIUMARRA COMPANIES

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