

## Product Specifications

## Zucchini



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

U.S. #1 consists of squash of one variety or similar varietal characteristics, with stems, or portions of stems attached, which are fairly young and fairly tender, fairly well formed, firm, free from decay and breakdown and from damage caused by discoloration, cuts, bruises and scars, freezing, dirt or other foreign material, disease, insects, mechanical or other means.

## **General –**

These standards apply only to squash which are packed in the immature stage of development and eaten without the removal of seeds and seed cavity tissue. Squash commonly used in this manner are yellow crookneck, yellow straight neck, white scallop, zucchini, etc...

## **Definitions –**

– “Fairly young and tender” means a desirable stage of maturity for summer squash. This is indicated by fairly tender skin for the variety, tender undeveloped seeds, and firm, moist seed tissue.

– “Fairly well formed” means that the shape is characteristic of the variety or type, and that it is not so badly twisted, grooved or otherwise misshapen by any cause as to damage the appearance of the squash.

– “Firm” means that the squash does not yield appreciably to slight pressure, and is not noticeably wilted.



# **THE GIUMARRA COMPANIES**

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