

Apples

FRESH

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)

Grade differences are based primarily on external appearance.

Popular Varieties

Fuji	McIntosh
Gala	Red Delicious
Golden Delicious	Rome Beauty
Granny Smith	Stayman
Idared	Winesap
Janagold	York
Jonathan	

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 – 32-36°F/0-2°C, 85-95% relative humidity.
- 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

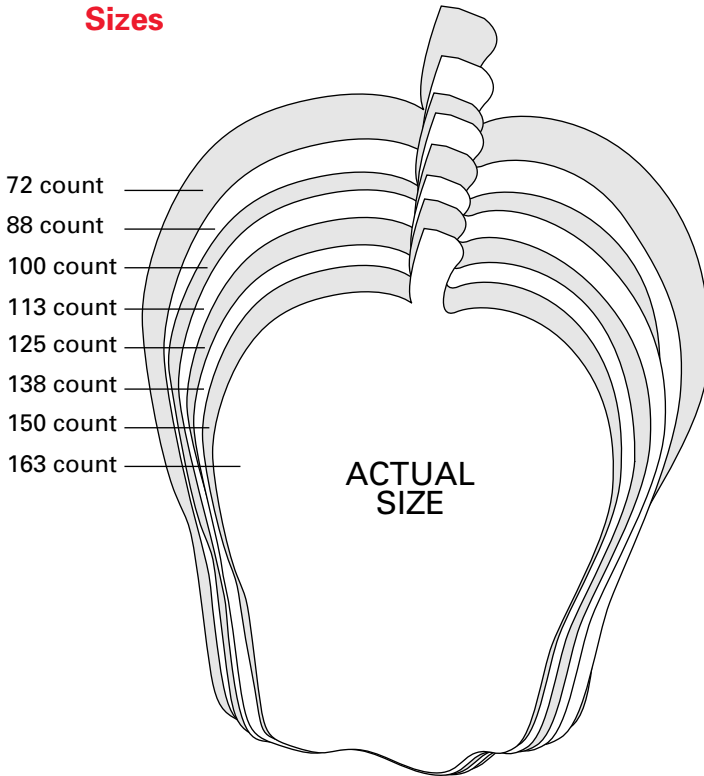
Sample Description

APPLES, FRESH: to be packed to U.S. Fancy Grade standard; Golden Delicious; 100 count.

Apples

FRESH (CONTINUED)

Sizes



Count Size (Number in standard 40-lb box)	Diameter (in inches)
72	3 1/2
88	3 1/4
100	3 1/8
113	3
125	2 7/8
138	2 3/4
150	2 5/8
163	2 1/2

Apples

CANNED

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

Sample Description

APPLES, CANNED: sliced; to be packed to U.S. Grade C standard; solid pack; 6/10.