

Apricots

FRESH

Sizes

Medium: 16 per lb
Large: 14 per lb
Extra large: 12 per lb
Jumbo: 10 per lb
Extra jumbo: 8 per lb
84 count per tray pack
96 count per tray pack
108 count per tray pack



Grades

U.S. No. 1
U.S. No. 2

Popular Varieties

Blenheim
Castlebrite (early variety)
Improved Flaming Gold
Katy
Modesto
Patterson
Perfection
Tilton (late variety)
Tracy
Westley

How Packed

24-lb lugs, with count per 1 lb stamped on exterior
2- or 3-layer tray pack, count as listed under sizes

In Season

- May through August
- Peak season: Mid-May and June
- Imports (Chile and southern hemisphere):
November through February

Purchasing Tips

- Most fruit packed 96-count tray pack.
- Fruit should be plump, golden orange color.
- Ripe fruit is fairly firm to slightly soft, will yield to slight pressure.

Apricots

FRESH (CONTINUED)

Receiving

- Inspect fruit for ripeness.
- Reject fruit that is pale yellow or greenish yellow; has dark soft spots, shriveled or broken skin; or is overripe.

Storing

- Refrigerate ripe fruit immediately – 32-36°F/0-2°C, 85-95% relative humidity.
- Store under-ripe fruit at room temperature.
- Handle carefully; fruit bruises and scars easily.

Standard of Identity Reference

None

Grade Standard Reference

Title 7 CFR 51.2925 to 51.2926

Sample Description

APRICOTS, FRESH: to be packed to U.S. No. 1 Grade standard; 96/count only.